

DECEMBER 27, 1952

# THE NATIONAL *Provisioner*

Leading Publication in the Meat Packing and Allied Industries Since 1891

## FIBROUS—

Extra strong casing  
over sausage, bone-  
hams, split hams,  
pork sausage,  
Canadian bacon.

## CELLULOSE—

Bologna, large cooked  
salami, smoked tongue,  
New England ham  
sausage, Berliner.

## SPEE-DEE NOJAX—

Skinless frankfurters  
and wieners, Skinless  
fresh pork sausage,  
Skinless smoked  
link sausage.

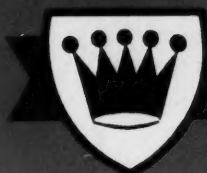
## VISTEN—

Meat loaves, cooked  
hams, smoked meats.

## ZEPHYR—

Cooked and smoked  
hams, smoked tongue,  
pork sausage, pork  
butts, Canadian  
bacon.

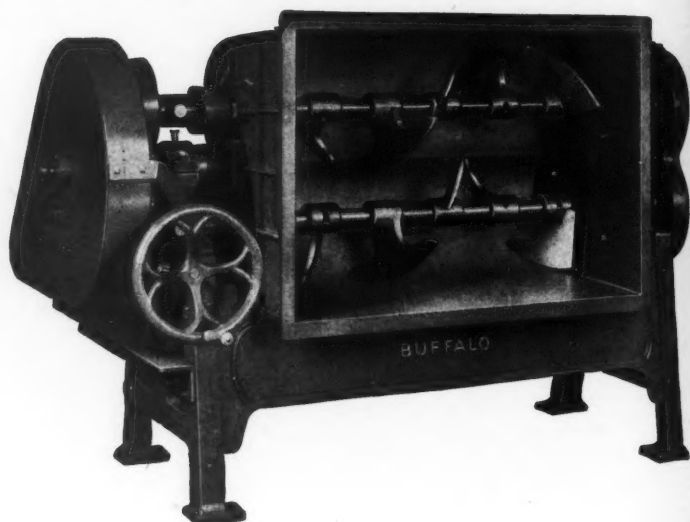
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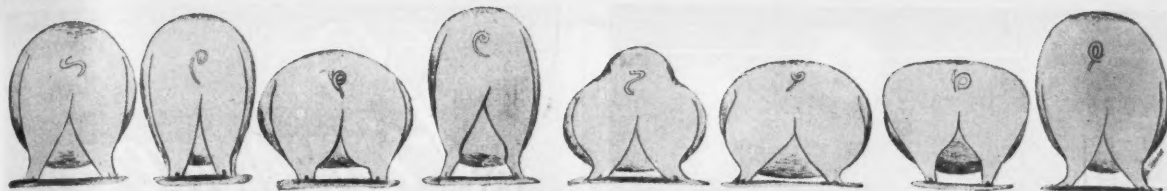
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## HOW TO GET THE BEST VALUE OUT OF NEVER-UNIFORM HOGS



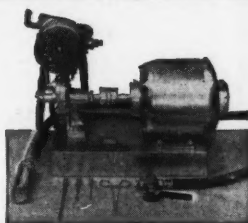
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\*U. S. Pat. Nos. 2054623, 2054624, 2054625, 2054626

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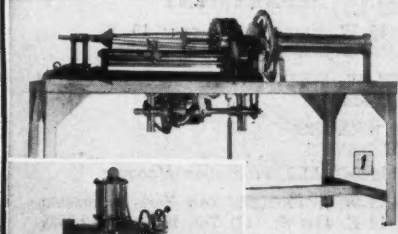


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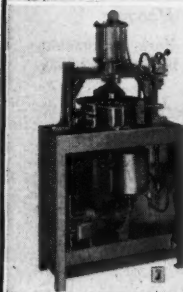
### MEAT STRINGING MACHINE



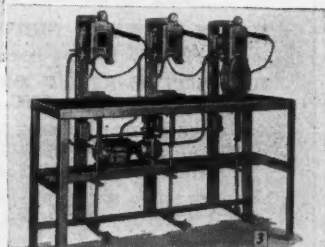
1. Power Meat Stringer  
For large hams, loins, butts, and small pieces.

### HAM CANNING EQUIPMENT

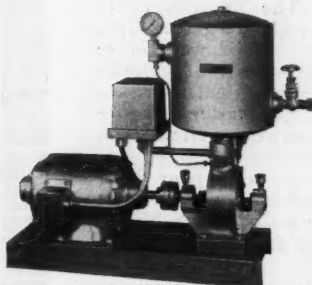
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For profitable "Cold-Pack" hams.



3. Vacuum Hood Unit  
For tighter pack with less juice.



### BIG BOY PUMPS



- No. 4—Capacity up to 4 operators

- No. 1—Capacity up to 12 operators

There is a Griffith's Big Boy Pump of a size and design to meet every practical artery and spray pumping requirement—from one to twelve operators. All deliver a gentle but positive pressure which quickly distributes the pickle into the farthest part of the meat. All have totally enclosed motors and will give steady, trouble-free, heavy duty performance.

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- TO REDUCE SPOILAGE LOSSES

Purified\* Ground Spices and Cereal Binders  
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Vegamine (Meaty Flavored Protein Hydrolysate)

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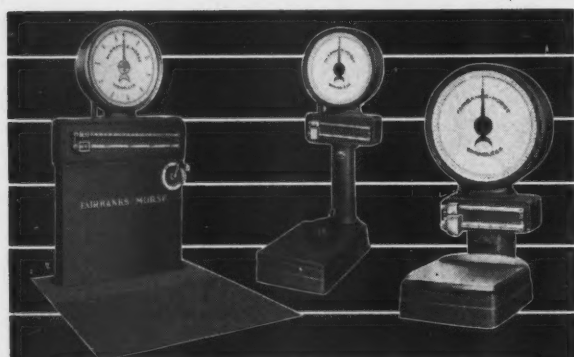
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★ Without obligation, write for details about these items—or—for information about services of Griffith scientists in formulating new products, or in solving any food problems.

\* U. S. Sterilization Patent Numbers 2107697, 2189947, and 2189949





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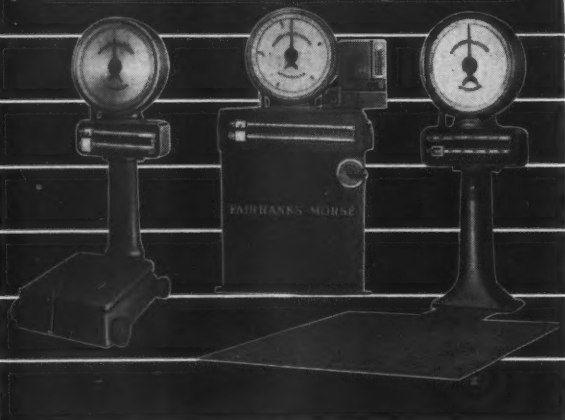
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# THE NATIONAL Provisioner

VOLUME 127 DECEMBER 27, 1952 NUMBER 26

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## EDITORIAL STAFF

EDWARD R. SWEM, *Vice President and Editor*  
VERNON A. PRESCOTT, *Managing Editor*  
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GREGORY PIETRASZEK, *Technical Editor*  
GUST HILL, *Market Editor*  
C. B. HEINEMANN, JR., *Washington Representative*, 740 Eleventh St., N.W.

## ADVERTISING DEPARTMENT

15 W. Huron St., Chicago 10, Ill.  
Telephone: WH itehall 4-3380

HARVEY W. WERNECKE, *Vice President and Sales Manager*

FRANK N. DAVIS  
ROBERT DAVIES

F. A. MacDONALD, *Production Manager*

CHARLES W. REYNOLDS, *New York Representative*, 18 E. 41st St. (17) Tel. LExington 2-9092, 2-9093

Los Angeles: McDONALD-THOMPSON, 3727 W. 6th St. (5) Tel. DUnkirk 7-5391

San Francisco: McDONALD-THOMPSON, 625 Market St. (5) Tel. YUkon 6-0647

Seattle: McDONALD-THOMPSON, Terminal Sales Bldg. (1) Tel. Main 3860

## DAILY MARKET SERVICE (Mail and Wire)

## EXECUTIVE STAFF OF THE NATIONAL PROVISIONER, INC., Publisher of

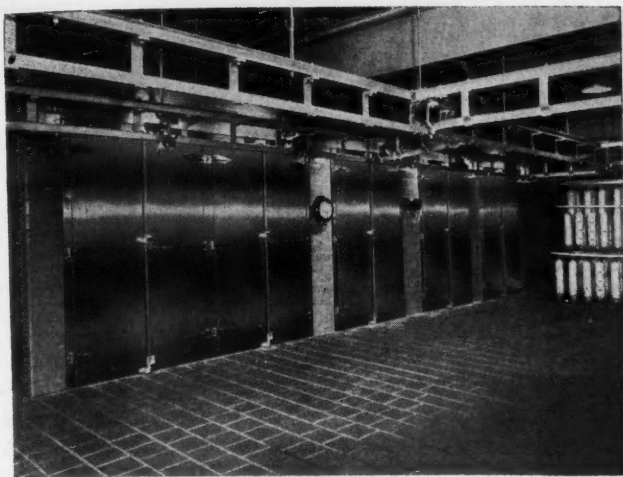
THE NATIONAL PROVISIONER  
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ANNUAL MEAT PACKERS GUIDE

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- "PROVED" FOR 20 YEARS
- BUILT FOR RUGGED DUTY
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HOUSES MONEY CAN  
BUY!

Over twenty years of manufacturing "know how" plus over twenty years of constantly improving our service guarantees you all the advantages of better color, lower costs, higher yields and utmost sanitation. ATMOS, the "Original" Air Conditioned Smokehouse, is designed and engineered to meet today's demands as well as tomorrow's requirements! All ATMOS Equipment is built in our own plant and installed and serviced by our National Service Organization.



*The expertly designed and engineered ATMOS System increases production by smoking, cooking and showering in a single operation! Call or write for an engineered survey of your requirements . . . today!*

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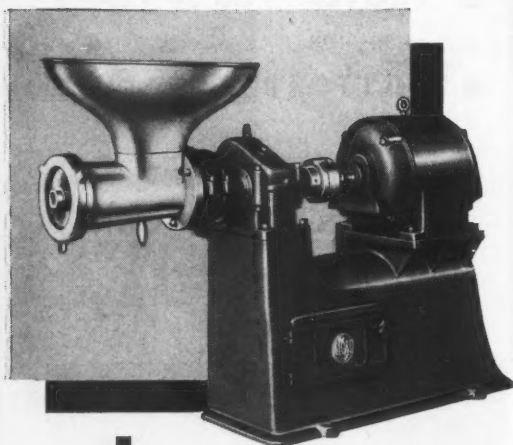
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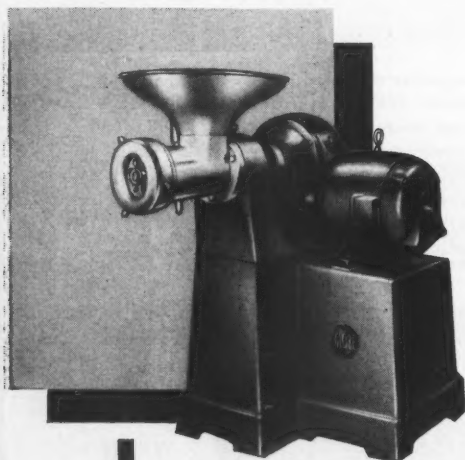
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Get these Sausage Room advantages with

# GLOBE GRINDERS



Model  
No. 9504-66



Model  
No. 9507-56

- GREATER VOLUME OF MEAT
- LONGER SERVICE LIFE
- GREATER ECONOMY TO OPERATE
- LESS MAINTENANCE
- EASIER TO CLEAN
- CLEANER CUTTING
- MINIMUM CRUSHING OF FIBERS

Globe Meat Grinders meet the most rigid requirements for all sausage plants with these better designed, high efficiency grinders. They are built for peak performance at minimum operating costs. Globe's exclusive oil seal housing clean-out system and swinging bowl bring these grinders to a new high of sanitation and operator satisfaction.

The popular size grinder No. 9504-66 turns out from 6,000 to 10,000 pounds of ground meat per hour. The large 32" diameter bowl expedites loading and swings aside for easy access to cylinder. Instead of a chewing action, this grinder gives a clean, shearing action with either three or four-bladed knives. The most popular size for most sausage rooms. Illustrated with large 32" diameter bowl.

The No. 9507-56 Grinder illustrated below is designed for the packer who wants the advantages of the larger grinder but whose needs are better served by one with smaller capacity. This model has an hourly capacity of 3,000 pounds of meat per hour, with all the refinements of the larger Globe Grinder including the swinging bowl and the oil seal housing clean-out system. Illustrated with 18" bowl.

Get clean cut, eye-appealing results in your sausage rooms, turn out ground meat of superior texture with these and others in the Globe complete line of better designed Grinders. Call Globe today.



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*The* **GLOBE** *Company*

4000 SO. PRINCETON AVE.  
CHICAGO 9, ILLINOIS

### **Wage Board Approves Fringe Adjustments**

The federal wage stabilization committee has approved fringe adjustments contained in agreements negotiated by three major meat packing companies, Armour and Company, Cudahy Packing Co. and Swift & Company, and three unions, United Packinghouse Workers, CIO; Amalgamated Meat Cutters & Butchers Workmen, AFL, and National Brotherhood of Packinghouse Workers, independent. Adjustments for unorganized employees of Swift also were approved.

Previously, a 4c general wage increase, certain job reclassification adjustments and an increase in female rates designed to reduce the differential to a uniform 5c per hour had been approved by the WSB's executive director under authority delegated by the WSB. Fringe adjustments approved by the committee included: Payments varying from 1c to 3½c an hour to reduce certain geographical differentials in wage rates; an increase in the night shift differential from 7 to 9c an hour; time and a half pay for work performed on Saturday, as such, or, for such employees who work on other than the standard scheduled work week, or a day designated in lieu of Saturday, effective January 1953. The committee also authorized smaller companies who traditionally follow the wage settlements made by the major packers to put similar increases into effect without prior approval.

### **1953 Spring Pig Crop to Be Lowest Since 1938**

The 1952 fall pig crop is estimated by the Department of Agriculture at 35,400,000 head, or 11 per cent below the 1951 fall crop and 3 per cent below the 1941-50 average fall crop. It is the smallest fall crop since 1948. Assuming an average number of pigs saved per litter of 6.50, the 1953 spring pig crop is tentatively estimated at 48,000,000 head, a decrease of 15 per cent from 1952. This would be the smallest spring pig crop since 1938. See page 20 for details..

### **Approve Di-sodium Phosphate in Pumping Pickle**

The Meat Inspection Division has ruled (Memo 182) that di-sodium phosphate may be added to the pumping pickle for hams, pork shoulder picnics and the like. The pumping pickle may contain not more than 5 per cent of di-sodium phosphate. The use of such pickle shall not result in the finished products containing more than 0.5 per cent of the added phosphate. Marking and labeling to show the addition of di-sodium phosphate will not be required. Memorandum 182 supercedes 175, dated February 11, 1952.

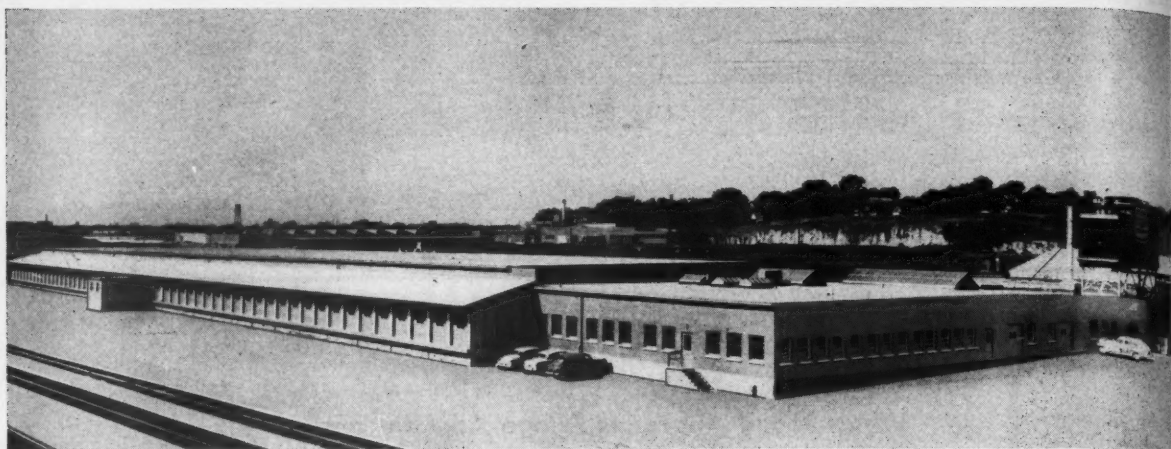
### **BAI May Put Pancreatic Glands Under Inspection**

The Bureau of Animal Industry is considering changing the classification of pancreatic glands to require that they be handled as an inspected article. Heretofore, most of these glands have been sold for pharmaceutical purposes and were not subject to the inspection requirements of the federal meat inspection act. Recently, however, it is believed a substantial proportion of the gland production may be moving into food channels. Therefore the MID is considering changing the classification of pancreatic glands.

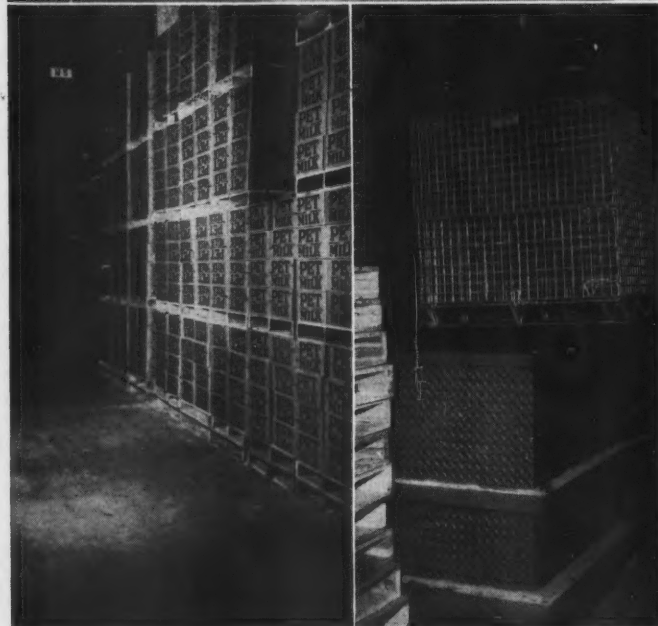
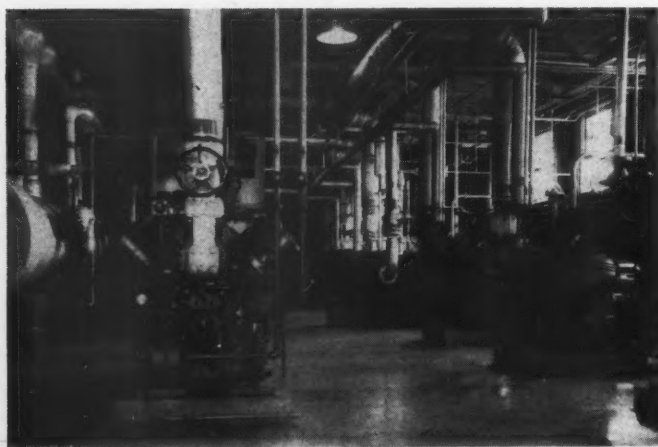
### **1953 Crop Goals Announced**

Secretary of Agriculture Brannan announced 1953 crop goals which place emphasis on greater output of livestock feeds and are aimed generally at another year of near-record farm output. He predicted agricultural production will equal or exceed this year's volume, which was second only to 1948.





## One-Level Cold Storage Plant



**I**DEAS gained through many years experience in the operation of cold storage plants have been applied by U. S. Cold Storage Corp. in the construction of its new refrigerated warehouse at Omaha. Some features of the structure are applicable in whole or part in the meat packing industry. The warehouse, which is located in the meat packing district in Omaha, provides temperatures for frozen meats and other foods, as well as cooler storage for evaporated milk, candy, vegetables, fruits, etc.

Single story in height and concrete and brick in construction, the new warehouse occupies seven acres of land. The building area is 148,000 sq. ft., of which 104,000 ft. is refrigerated space. Of this total 76,500 ft. is devoted to freezers and the remainder is convertible freezer-cooler and cooler.

Ceiling heights run from 18 ft. at the walls to 20 ft. at the center. This provides for air circulation above the brine coils with which all rooms are cooled, and which are placed with a clear height of 16 ft. above the floor to give a maximum usable piling height of 15 ft. While walls, ceilings and doors of the refrigerated rooms are heavily insulated to block heat infiltration, the floors are not insulated. In constructing the floor a 6-in. slab was poured directly on a compacted sand fill. Pipes run horizontally through the fill from one side of the building to the other at regular intervals. These will be employed, although it is believed that it will never be necessary to use them so, to carry a heating medium to raise the temperature of the fill and floor.

Columns in the refrigerated section of the building are set at 16-ft. intervals length wise and 32-ft. intervals in the other direction. A 20-ft. wide enclosed car dock runs along the west side of the

**TOP OF PAGE:** New warehouse from side with 54 truck loading doors.

**LEFT TOP:** Engine room. Three of four Carrier high stage compressors in the foreground and one of the three Fuller rotary boosters beyond. One of the three brine coolers is at left.

**BOTTOM, LEFT:** One of the cooler rooms with pallets of canned milk in four-high tiers.

**BOTTOM, RIGHT:** Tank and basket for glazing frozen hams and other cuts.

structure for about 560 ft. and a similar truck dock is located on the east side. The refrigerated rooms lie between these two docks; the three main freezer rooms are approximately 195x98 ft. each. In addition there are two smaller freezers of 195x49 ft. and three convertible freezer and cooler sections divided into six rooms 97x49 ft.

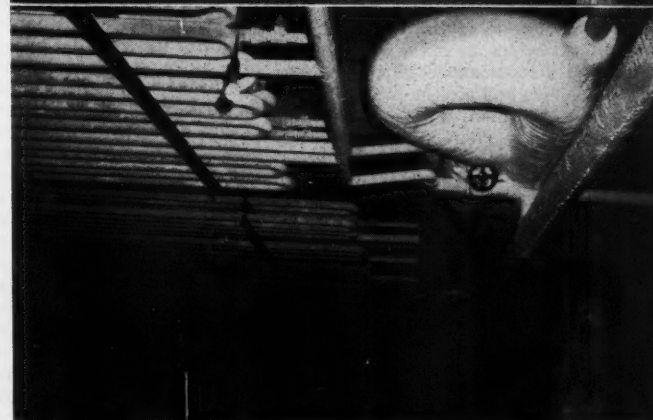
The doors of the refrigerated rooms, which open at one end onto the railroad car dock and at the other onto the truck dock, are set off center in the end walls. Thus it is possible in the 48-ft. wide rooms to place four tiers of pallets on one side of the trucking aisle and five on the other.

Eleven reefers can be placed at the refrigerated car dock. The truck dock has doors for spotting 54 motor vehicles at one time. Battery-powered lift and fork trucks are used for moving product from cars or trucks to the storage rooms in one-ton pallet loads. The docks and refrigerated rooms have been laid out so that it is easy to move loaded pallets into storage in an exact location and to spot and withdraw the stored food just as readily. A supervisory office is located midway on the truck dock to provide control over loading and unloading operations there.

Both freezers and coolers are refrigerated with brine coils. Refrigeration equipment provides a freezing capacity of 300,000 lbs. per day. Of this capacity, 100,000 lbs. per day is in six blast freezers which are small rooms designed for freezing with a controlled blast of air at temperatures down to -40° F. Flooded ammonia coils and fans are mounted above a false ceiling. The ceiling, which is high enough to receive one pallet load of 6-ft. height, gives a definite air circulation through the product and through the ammonia coils. A slot for air circulation is provided at the front and back of the blast unit and both the apparatus and product are housed so that air can be circulated within the unit without affecting conditions in the large freezer room in which the blast freezers are located. The coils are prime surface pipe. Each of the six units has its own accumulator and float-controlled ammonia feed. Hot gas is used for defrosting. The blast freezers are located in two of the large freezer storage rooms.

Meats are stored in loose form as well as boxed and in wrapped bundles (bellies). In order to protect loose product, such as hams, against freezer burn the meats are given an ice coating by dipping them in water. Hams are put in the freezer on receipt and then taken out to the rail car dock and placed in a large basket (see photo on page 8). The basket of hams is raised by a power hoist and lowered into a tank full of water. While the resulting ice coating is still rubbery the hams are moved back to the freezer where they are placed in wooden bins. From time to time it is necessary to reinforce the ice glaze on the stored hams by spraying them with water in their bins.

All units of refrigerating equipment are installed in multiple to assure continuity of operation and flexibility. Three rotary booster compressors, four



1. Exterior of track dock showing one of 11 doors and bench for opening car doors, inspection and handling load at the door. The dock wall is set back to allow full swing of refrigerator car doors.

2. Bins in freezer storage area are used for hams and other loose meats. Floor racks are placed during filling.

3. Overhead brine coils and return at end of 12-in. balanced brine system supplying the freezers.

4. One of six blast freezer units located in freezer storage rooms. Cold air from coils and fans in housing overhead is delivered through slot above doors, passes through spread product being frozen and returns to coils through ceiling slot at rear.

multi-cylinder high stage compressors with intercoolers, condensers and other auxiliary equipment comprise the ammonia system for cooling brine and blast freezer coils. A valved connection in the low pressure suction makes it possible to operate the blast freezers on the same suction as the brine system, or to operate the blast freezers on one booster alone, to provide extremely low temperatures while one or more of the other boosters are operating on the brine coolers at about atmospheric pressure. The low and high suctions have a valved cross connection so that the house may be carried on one high stage machine when the load is very light. Three brine pumps circulate brine through three brine coolers and the two balanced systems supplying the room coils. The two brine systems may be cross connected to obtain added flexibility.

One of the interesting features of the warehouse is the system which makes temperatures in the storage areas, blast freezers and even in the below-floor fill continuously available to operating personnel through a Honeywell-Brown electronic precision temperature indicator located in an office near the engine room. Merely pressing a button immediately provides the operator with a temperature reading at the location of any one of 68 thermocouples located throughout the warehouse. Centralized temperature indication is supplemented by frequent readings of thermometers located throughout the warehouse.

In addition to storage dock and trucking area, the building includes offices, utility room and engine room for the warehouse and air-conditioned office space for customers who desire headquarters close to their goods in storage. One room has also been set aside to house processing operations on foods on their way into or out of storage.

## Financial Notes

John Morrell & Co., declared a dividend of 12½¢ a share on its common stock, payable January 29 to stockholders of record at the close of business January 3.

Cudahy Packing Co. took no action on its preferred dividend. Directors announced they have decided to forego the payment on the 4½ per cent cumulative preferred for the first quarter of the new year. This normally amounts to \$1.12½ per share, and this amount was last paid on October 15. Cudahy has paid no common dividends since 1949.

## Asks State Laws for Swine

State laws for testing of swine, similar to those for certification of cattle, before they can be brought into the state were recommended recently by the Rhode Island State Grange at its annual meeting. The group also called for mandatory sterilization of garbage before it can be fed to pigs.

# Cooking Garbage Feed Would Aid Fight on Trichinosis and Other Diseases

THE practice of feeding uncooked garbage to hogs is definitely a major means of transmission of some of the scourges of the swine industry—cholera, foot-and-mouth disease and vesicular exanthema—as well as being the perpetrator of trichinosis which afflicts both hogs and humans. This fact was made painfully evident at the National Conference on Trichinosis held at the American Medical Association headquarters in Chicago on December 15. Health officials and veterinarians from all parts of the United States attended.

Commercially garbage-fed hogs constitute a very small percentage of the total production, amounting to only about 50,000 head out of an estimated 100,000,000 hogs slaughtered yearly. However, as attested by the VE epidemic, garbage feeding does cause serious economic damage to the livestock and meat packing industry. While large scale commercial feeding of uncooked garbage is confined to several coastal states, the movement of animals from these feeders is nationwide. To a more limited extent the movement of uncooked garbage is also interstate.

Dr. Oscar Sussman, chief of the bureau of veterinary public health, State Department of Health of New Jersey, reported that his state has 35 piggeries, of which 150 regularly feed imported uncooked garbage, and 50 to 70 occasionally use this product in their feeding. The state in question produces about 28,000,000 lbs. of uncooked garbage annually, but this amount is only about 8 per cent of the total consumed there. The balance is imported from bordering states. The same official stated that a fleet of 700 trucks is used in hauling the uncooked garbage from the source of supply to the piggeries. Although some of these trucks are fitted with cooking equipment, tests conducted with potatoes in some of the "cooked" loads showed mush in one part and hard potatoes in the other. He recommended strict federal control on garbage moving interstate as animal feed and declared that all such material should be cooked under controlled conditions in licensed plants. He felt that the cost of enforcing such a program would be small in comparison with the economic losses suffered by swine producers and others in outbreaks of disease such as VE. Dr. Sussman said that in his state alone there currently are impounded 110,000 hogs afflicted with VE which will have to be processed at an economic loss of \$10 per head.

England has a law, passed in 1942 to curb an epidemic of foot-and-mouth disease, which requires the cooking of all commercial garbage prior to feeding it to pigs. Since the passage of the law there has been no occurrence of the disease.

In Canada all garbage to be used for

hog food must be processed at one of 631 licensed plants which are subject to a once-a-month unannounced inspection. At these establishments the garbage is processed at 212° F. for 30 min. or given other equivalent heat treatment.

Six states have legislation prohibiting the feeding of raw garbage to pigs. Virginia refuses to pay any indemnity for losses in connection with animal condemnations resulting from this feeding practice.

Cooking garbage virtually eliminates the possibility of transmitting various hog diseases, such as VE and trichinosis. It has been found that the incidence of trichinosis infection among cooked garbage-fed hogs is 0.63 per cent, and that the tissue is affected to only a slight extent. On the other hand, among hogs fed raw garbage the incidence of infection is 11.21 per cent and the amount per gram runs from 100 to 2,741.

It was generally stated that the cooking of garbage does not affect its food value. Furthermore, the cost of cooking would be more than offset by improvement in animal health and in the productivity of the animals in terms of feed conversion.

The problem of handling and controlling raw garbage is difficult since an estimated 30 per cent of American communities dispose of this waste food by selling it to piggeries. As a councilman from one average-sized community stated: "Before you tell us to stop feeding it, tell us how we can dispose of it, and where the money for method will come from."

Dr. Vernon B. Link, medical director of the U. S. Public Health Service communicable disease center at Atlanta, Ga., told the conference that more than 300,000 persons may be infected annually with trichinosis. However, only 366 cases actually were reported last year. Dr. Link told the group:

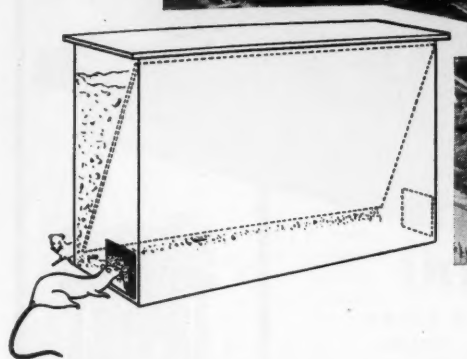
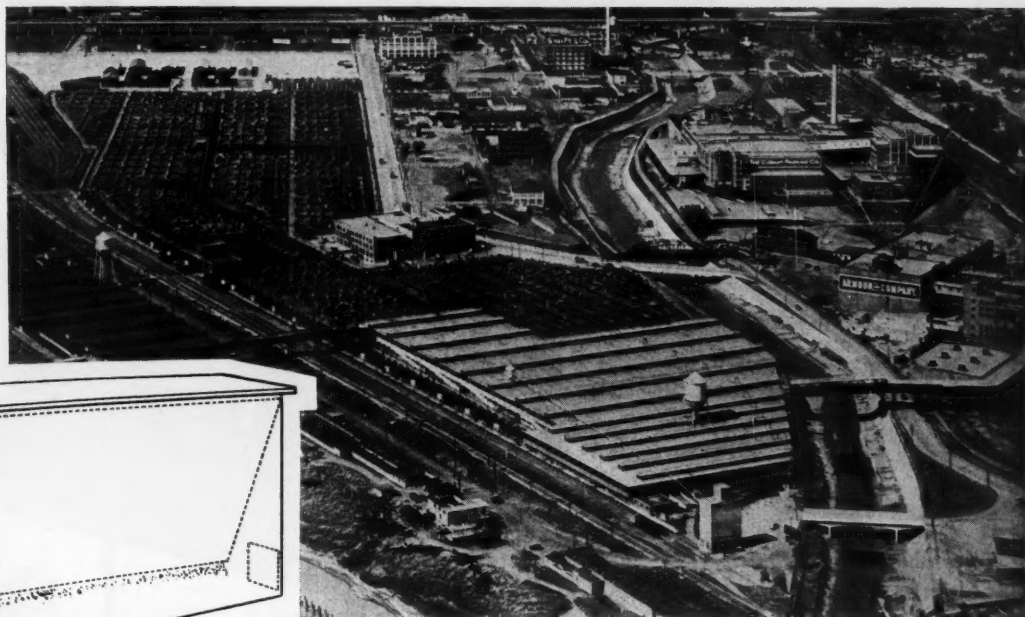
"It would appear that we are failing in our obligation when the best solution we can offer is to advise that pork be thoroughly cooked."

## Board Rules Rendering Wastes Are Treatable

Ohio rendering industries will be brought under provisions of the state water pollution law. Ohio's state water pollution board recently ruled that wastes from rendering industries are treatable. The action followed a public hearing at which three witnesses testified that such wastes are treatable: Bruce McDill, engineer of the state department of health; Frederick Wintzer, president, G. A. Wintzer and Sons Co., Wapakoneta, and William F. Chilton, chief engineer of Darling and Co., which operates rendering plants in Cincinnati, Cleveland and Marysville.



# RATS ON THE RUN



## How Sioux City Yards Controls Them

**S**INCE the beginning of recorded history, man has not only had to fight his own kind but animals as well, in order to survive. And one of the smallest of these animals, the ordinary rat, has given him the most trouble. Not only have rats gnawed on man's food supply, but they have been linked to very devastating plagues of the past.

Man has sought vainly to destroy this pest, with limited degrees of success. Only very recently have numbers of this rodent been cut down sharply through the use of poisons. This leads up to the Sioux City Stock Yards rat story, and how the rat menace was reduced to very minor proportions there.

Recognizing the urgency for action, with hundreds of thousands of these pests rampaging around livestock in the yards, and about the city proper, the Sioux City Stock Yards Co. and civic organizations joined in the local war on rats.

Dr. Harold Gunderson of Iowa State College, extension entomologist at the school, and an expert on pest control, was called in to survey the Sioux City stock yards area. This was in 1943, when the demand for meat was extra strong to meet civilian and war needs.

The packers and yard interests decided that rats should not be tolerated. About 30 representatives of business firms met and set up a program of rat control under the direction of the Livestock Sanitary Committee. This group

included seven packers, the Stock Yards company, four feed companies, two pig feeding companies, two hog cholera virus and serum production companies, four restaurants and a few miscellaneous firms. The city health department was invited to be represented on this committee.

When Dr. Gunderson made the first night survey in 1943, he found many rats in some sections of the yards area and in every part of the community. He estimated there were at least 500,000 rats living in the district. With each rat eating or destroying an average of \$2 worth of food annually, it was estimated that the loss was over \$1,000,000 each year. Meat contamination was a problem in the packing plants, and government inspectors found it needed continuous attention.

Rat harbors were discovered around nearly every business firm in the district. Some foundations of buildings were beginning to be undermined. The rats did most of their destructive work at night when least observed. Winter and cold weather or a rise in the Missouri River always brought a new migration of the pests to the area.

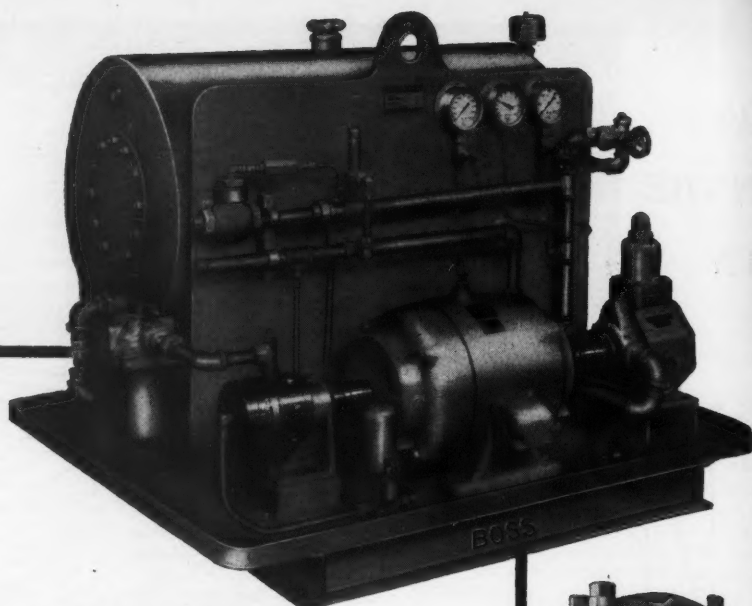
The first step considered in the work plan to destroy the rats was the use of poison. Eight years ago Red Squill was the best poison known for the purpose. In summing up the work plan as it progressed, Harry Boyts, chairman of the rat control committee, said the poison was first analyzed and tested for potency. Only a strongly fortified Red

Squill was used. It was found, he continued, that it was avoided after being eaten two or three times.

Different baits were tried without poison for awhile to determine which kind was most readily accepted by the rats. Then workers in charge of rat control from each of the cooperating firms were assembled and instructed in the prebaiting—mixing of bait with meat and cereal—and properly placing it in rat runways and entrances to rat homes.

Other poisons and cyanide gas were used and studied with the counsel of Dr. Harold Gunderson and scientists working for the large packing firms represented on the Sioux City market. Thousands of rats were killed and food losses reduced. However, the committee was not satisfied with the area results as rats were thoroughly eliminated in certain areas, but there were always new rats coming into the district. Several different baits and poisons were used.

It was sometime later that another poison, Antu, became available. This was given a thorough test. Under the direction of trained men of a pest control company, the new product was put into use. Again the rat control men from each company were assembled and instructed in the preparation of Antu poison and placing it properly. Uneaten baits of the night before were carefully picked up each morning. The most successful bait used then was fish, and several tons of small fish were bought



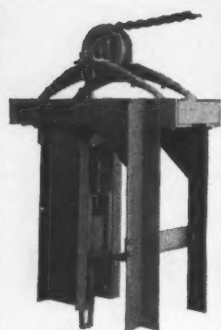
## STEAM SAVER!

The No. 737 BOSS Electric Fluid Pump is a compact, complete power and control unit, ready to connect to your hydraulic crackling press. Electrically-driven pump units conserve your boiler capacity for operation of other essential equipment.

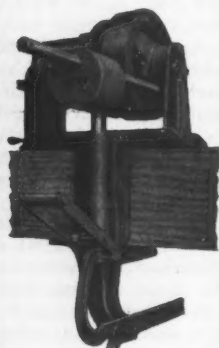
The components of the BOSS Electric Fluid Pump include a high-volume, low-pressure pump which rapidly raises the hydraulic piston to the pressure point. A radial high-pressure pump automatically cuts in at this point and delivers the final squeeze. When the peak of pressure is obtained, it is trapped and held, relieving pumps of load. This device isolates press from pumps, and until pressure is released, pumps are idling. A money-saver, in that it allows only negligible wear and uses a minimum of power.

Illustrated are a few of the many items we supply for edible and inedible rendering. Built-in strength and fine materials resist wear and corrosion, giving you year after year of BOSS non-stop service.

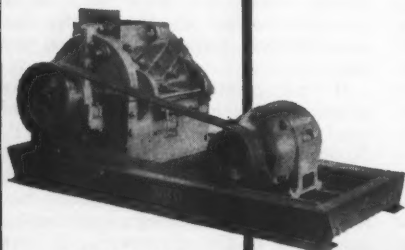
Inquiries from the Chicago area should be addressed to The Cincinnati Butchers' Supply Company, 824 West Exchange Avenue, Chicago 9, Ill.



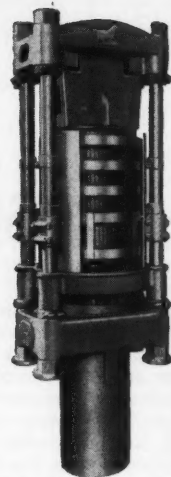
BOSS Automatic Landing Device



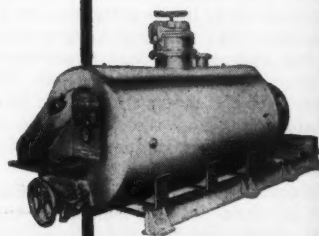
BOSS Friction Carcass Dropper



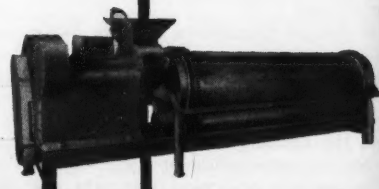
BOSS Shredder



BOSS Crackling Press



BOSS Pressure Cooker



BOSS Hasher and Washer

THE *Cincinnati* BUTCHERS' SUPPLY COMPANY  
CINCINNATI 16, OHIO

and stored for future use as bait.

Another good bait was cantaloupe cut into one-inch squares, on which Antu was sifted. Stacks of crates of the culled fruit were secured from fruit companies for the purpose.

Results were gratifying, as literally thousands of rats were eliminated all over the Sioux City Stock Yards area. Surveys showed that rats could be eradicated in a large area, but after a time rats again began to locate in the yards region, and it became a difficult task to keep up a well organized campaign of placing sufficient amounts of poisoned baits in all parts of the district. Continual preparation of new baits required much time and expense.

Then, about two years ago, Boyts said, the committee learned about a new rat poison, Warfarin. The product, a discovery of Dr. Clarke Richards of the University of Wisconsin Alumni Foundation, was mixed with oatmeal and cornmeal. Bait stations were made of common lumber about 6 in. wide, 20 in. long and 16 in. high with a cover to protect the bait from the weather. The bait is held in one side of the station by a tilted partition which makes a self-feeding arrangement. There are entrances for the rats at both ends.

At present, 755 of these stations are in use in the stock yards area. Each firm is responsible for its own stations. The Warfarin is used in a mixture with oatmeal and cornmeal which the rats eat readily. It requires about four or five meals per rat before a sufficient amount of the poison is obtained to kill the pest. The rats liked the Warfarin bait and came back for more, then returned to their nests to die.

The only work involved with the new poison consists of keeping a supply of dry Warfarin bait in the stations and relocating them so that they can be found by new rats coming into the area.

Boyts said that the program has proved successful, and will be continued. The committee feels that in due time the rat menace will be eliminated in the Sioux City area, and the disease hazard reduced with it.

Joe Hunt, director of Rat Control Work, the United States Health Service for six states, said this after making a two-night survey: "I saw excellent housekeeping in the Stock Yards area. Sioux City has the best rat control program I have inspected at any large stock yards in the nation."

Dr. Richards, the discoverer of Warfarin declared: "It is amazing to see the results of rat control here. I want to bring business representatives from other large concentrated live stock areas to inspect the Sioux City methods and use of Warfarin."

### U. K.-Netherlands Contract

Under the terms of their renewed bacon contract, the Netherlands will deliver 35,000 metric tons of bacon to the United Kingdom by January 2, 1954. The price is somewhat lower than that prevailing in 1952.



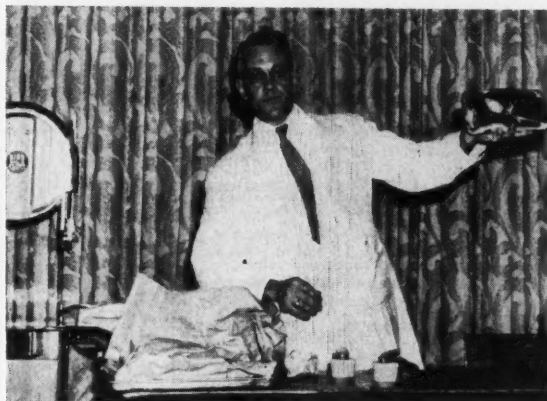
### They Get the Facts on Pre-packaging Meats

Clinics on meat, at which retailers learn the latest ways to prepare, package and display meats for pre-pack selling, are being held in various cities under sponsorship of the Sutherland Paper Co., Kalamazoo, Mich. The clinics are put on with the cooperation of wholesalers in each territory and their customers.

Use of equipment, types of wraps, display building and packaging costs are covered as well as the cutting and

wrapping of beef, pork, poultry, etc. A question and answer period follows the instruction.

The Pfister Hotel, Milwaukee, was the scene of the clinic shown above which 130 retailers attended. Other clinics have been held in Detroit, Kansas City and Chicago, while plans are being made for similar demonstrations in New York, Philadelphia and elsewhere. Sutherland expects to sponsor about 30 Meat Clinics in 1953.



Chester Narveson, instructor at the National School of Meat Cutting, Inc., displays finished product and recommends to the retailers the correct sizes of Sutherland Rodeo boards and trays to be used for pre-packaging various meat cuts.

### AMIF Announces New Way To Determine Horse Fat

The American Meat Institute Foundation has reported finding a successful method for determining the amount of horse fat in the presence of pork or beef fat. The spectrophotometric method of analysis for trienoic acids (expressed as linolenic acid, the criterion for differentiating horse fat from beef and/or pork fat), is used. This method permits a qualitative estimate of the presence of horse fat at much lower levels than has been possible with previously established hexabromide determinations.

L. R. Dugan and Marjorie Petheram of the Foundation's division of organic chemistry, carried on the study, in which the unsaturated fatty acid composition of a number of horse fats and

also the linolenic fatty acid content and hexabromide number of mixtures of horse fat with beef or pork fat were determined. The hexabromide method was found to give variable and inconsistent results. In contrast, the spectrophotometric method proved capable of providing a reasonably sensitive index to relatively low levels of linolenic acid and of achieving consistent repetitive results.

These experiments have been reported in an article, *A Study of the Determination of Horse Fat in the Presence of Pork and Beef Fats*, published in the August 1952 issue of the *Journal of the Association of Official Agricultural Chemists*. Reprints of the article are available on request to Dr. H. R. Kraybill, director of research and education, American Meat Institute Foundation, Chicago.



## California Brand Fee

At the recent meeting of the California Cattlemen's Association, the group's hide and brand committee recommended that the state legislature amend the hide and brand law to restore the 5c brand inspection fee on all cattle leaving union stockyards and auction yards.

Western States Meat Packers Association has announced that it will oppose this proposed amendment. WSMPA stated that since all cattle are inspected for brands upon entering union stockyards, this would be, in effect, a duplicate brand inspection fee. "It appears that the prime purpose of imposing this duplicate brand fee is to

increase additional revenue from the buyers of these cattle, most of whom are packers," WSMPA said.

## Federal Insecticide Act

The Department of Agriculture has announced changes, effective January 19, in the regulations for the enforcement of the Federal Insecticide, Fungicide and Rodenticide Act. The changes will establish a method for renewal of economic poison registration under the act and clarify provisions relating to permits for economic poisons for experimental work. The changes are similar to those proposed the USDA on August 13.

## \$7,000,000 Loss Reported by Cudahy Packing

CUDAHY Packing Co. reported a net loss of \$6,904,439 in the fiscal year ended November 1. Reasons given for the loss—largest deficit in Cudahy's history—were inventory losses, strikes and costs incurred in closing the Los Angeles plant.

The loss is before providing for severance pay in connection with the closing of the company's Los Angeles plant, and possible loss on its disposition of \$800,000. It is also before a net credit resulting from adjustment of prior years' federal income tax and other accruals, amounting to \$970,233. The net loss after these adjustments is \$7,059,206.

In the 1951 fiscal year Cudahy earned \$1,350,411, or 58c per common share and in 1950, the profit was \$3,019,238, or \$1.67 a common share. No dividends on common have been paid since 1949. In the report L. F. Long, president, said it is impossible to forecast a date when common dividend payments may be resumed.

However, Long said that "current operations are profitable" and that the forecast for continued high volume of production for 1953 should be favorable to the business "if accompanied by relatively stable price levels."

The report indicated that inventory losses followed a sharp drop in pork values during the first half of the year. The company operated at a loss of \$5,143,656 in the first half, with beef, veal and lamb operations also proving unprofitable.

During the year six of the company's principal plants were struck for 146 days. This was a factor in the sales decline. Dollar sales dropped 12 per cent for 1951 and tonnage volume dropped 7 per cent.

The loss reported was after a debit of \$1,125,000 to establish a reserve to cover costs incurred in closing the firm's Los Angeles plant.

The report explained that the Los Angeles plant was closed as part of the new management's program designed to achieve greater control over inventories, administrative expenses, costs of production and distribution and to eliminate unprofitable operations. The plant had been in operation since 1892 but in recent years "it proved impossible to operate it efficiently." Cudahy will serve the Los Angeles area from its plants at San Diego, Phoenix and Fresno.

At the close of the fiscal year working capital was \$26,000,000 compared with \$35,000,000 a year earlier. The current ratio was 1.84 to 1 against 1.94 to 1 at the close of the previous year. Inventories were nearly \$57,000,000 compared with \$72,000,000 on October 27, 1951.

The profit and loss statement of the

# WEAR-EVER Aluminum TUBS



A complete line for meat packers, canners and sausage manufacturers, including



KETTLES



DRUMS



TUBS



TRUCKS



PANS



CONTAINERS

Extra heavy reinforcing weld on handle. Bead, and reinforcing ring on bottom, closed with a continuous weld. Seamless construction.

5417-1/2 100 lbs. cap. (56 qts.) 20" top dia. 13" deep

### Also—

Same as above, but bead and reinforcing ring not sealed with a continuous weld.

5219-1/2 120 lbs. cap. (65 qts.) 22 1/2" top dia. 12" deep

Same as 5219-1/2, but with riveted instead of welded handles.

5218-1/2 70 lbs. cap. (36 qts.) 19" top dia. 9 1/2" deep

5225-1/2 200 lbs. cap. (102 qts.) 26" top dia. 13" deep

**TOUGH**—these tubs are made from extra hard alloy in heavy gauge sheet aluminum. They resist denting and gouging, last longer, cut replacement costs. Wearing ring on the bottom takes the abuse of rough floors.

**SANITARY, LIGHT**—seamless construction. Bead and wearing ring are sealed with continuous weld. Easy to clean and keep clean. Easy to handle, too, because aluminum is light. Mail the coupon today.

### WRITE TODAY TO:

THE ALUMINUM COOKING UTENSIL COMPANY, 417 WEAR-EVER BLDG., NEW KENSINGTON, PA.

☐ Send me your catalog

☐ Have representative see me regarding tubs

NAME.....

TITLE.....

Fill in, clip to your letterhead and mail today

Cudahy Packing Co. for the year ended November 1, follows:

Net sales and operating revenues.....	\$562,528,654
Costs and expenses.....	565,711,263
Loss from operations.....	3,182,614
Provision for depreciation.....	1,627,127
Contribution to employees pension.....	125,618
Federal and state income taxes.....	1,834,080
Interest.....	135,000
Net loss.....	6,804,439
Prior years' federal tax credit, etc.....	970,233
Los Angeles plant closing, etc.....	1,125,000
Net loss after adjustments.....	7,059,206
Preferred dividends.....	450,014
Deficit.....	7,509,220

## OPS Clarifies Beef Grading Requirements

OPS has issued two interpretations on meat grading.

In answer to an inquiry as to those cases in which a slaughterer is permitted to forego federal grading of meat sold by him, OPS answered in Interpretation 1 to DR 2, Revision, as follows:

"Sec. 5 (c) of DR 2, Rev. 1, permits any slaughterer to grade beef 'Cutter' or 'Canner' and grademark the same accordingly, irrespective of the availability of official graders. Sec. 5 (d) permits self-grading of beef by or for Class 3 slaughterers, subject to the limitations of Sec. 4 (g) as to grade, irrespective of the availability of official graders. Sec. 5 (d) permits self-grading of beef by or for Class 3 slaughterers, subject to the limitations of Sec. 4 (g) as to grade, irrespective of the availability of official graders. Finally, Section 5 (c) permits self-grading of beef subject to the limitations as to grade of Section 5 (g) by a slaughterer who has received a letter from the Department of Agriculture pursuant to Section 5 (c) informing him that official graders are not available. Section 5 (e) permits self-grading if an official grader is not available of skinned veal and calf carcasses which have been graded and marked with skin on by official graders. Section 5 (b) and 5 (c) make it clear that in all cases other than those described above beef must be graded by an official grader."

OPS was also asked whether a complete exemption may be obtained from federal grading and grademarking for Canner and Cutter beef. In Interpretation 2 to DR 2, Rev. 1, OPS states:

"Section 5 (c) of Distribution Reg. 2, Rev. 1, provides that slaughterers may grade a carcass of wholesale cut of beef 'Canner' and 'Cutter' themselves and grademark such beef accordingly. This was not intended as an option between grading and grademarking on the one hand or not doing so at all on the other hand. Under Section 5 (a) grading and grademarking is mandatory and where a person desires to sell grade 'Canner' and 'Cutter' and grade-mark accordingly the appropriate grademark must be applied."

## MID Holiday Announced

Friday, December 26, 1952, was declared a holiday for all employees of the Meat Inspection Division, USDA, according to Memo 183.

GIVE YOUR CUSTOMERS

# PORK SAUSAGE

AS THEY LIKE IT!

"The Man You Knew"



The Founder of  
H. J. Mayer & Sons Co., Inc.

Look to H. J. Mayer for advice in selecting the seasoning formula that puts the most "sell" in your pork sausage. Mayer's Special Seasonings for pork sausage are available in all the different types and styles checked on the chart below. Now you can make those plump, pink piglets that steal the show in any show case . . . and flavor them to *your* customers' particular taste. Write today for detailed information.

### MAYER'S Special Pork Sausage Seasonings

	Regular Strength	Light Sage	No Sage	Southern Style
NEW WONDER (Regular type)	✓	✓	✓	✓
NEW WONDER (So-Smooth type)	✓	✓	✓	✓
WONDER (Regular type)	✓	✓	✓	✓
WONDER (So-Smooth type)	✓	✓	✓	✓
SPECIAL (Regular type)	✓		✓	✓
SPECIAL (So-Smooth type)	✓		✓	✓
OSS (Completely soluble)	✓	✓	✓	✓

## H. J. MAYER & SONS CO., INC.

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## FOOD MANAGEMENT INCORPORATED

● A management consulting firm designed for the Meat Industry, staffed by packing-house men and thoroughly conversant with packinghouse problems.

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SERVING THE INDUSTRY FOR

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YEARS WITH

The  
Casing House

Natural  
Casings

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## YOUR SURE GUIDE FOR UNDEVIATING QUALITY

The Quality Control Certificate on every Fearn item is positive assurance of Fearn "top quality" standards. Specifically it means that the product bearing it has been analyzed throughout its many steps of processing—and has passed a final rigid inspection. Look for this coded Certificate on every shipment . . . it tells you that here, as always, are "flavors you can trust" to assure consistently fine taste appeal, consistently fine sales appeal for your products. Fearn Foods Inc., Franklin Park, Illinois.

**FEARN** *flavors you can trust*

Fearn ingredients and specialty materials for packers: Straight Cures, Complete Cures, Special Cures • Fresh Pork Sausage Seasoning, Wiener Seasoning, Bologna Seasoning, Pickle and Pimiento Loaf Seasoning, Macaroni and Cheese Loaf Seasoning, Braunschweiler Seasoning, Salami Seasoning, Rosedale Seasoning Salt, "C" Seasoning, "B" Seasoning, Chicken Paste, Smoke-Style Flavor • Binders • Fearn's Antioxidant.



### T. G. Redman Is Elected Comptroller of Swift

Directors of Swift & Company have announced the election of T. G. Redman as comptroller to succeed J. F. Brandt. Brandt, who is a vice president and director of Swift & Company and has been comptroller since 1939, retires December 31.

D. C. Burkholder has been elected assistant comptroller.

Redman has been assistant comptroller for more than five years. Born in Chicago and educated in the city's public schools and high school, he joined Swift & Company in 1919 at the age of 15, as a



T. G. REDMAN



BURKHOLDER



J. F. BRANDT

messenger. While employed, he supplemented his education by taking night courses in a number of subjects at various schools.

Within two years, he began his career in financial and accounting work and in 1931 entered the general accounting department. He transferred to the comptroller's office in 1936. He was appointed assistant comptroller in 1947.

Redman is a director of the Security Mutual Casualty Co., and of the Chicago control of the Controllers Institute of America.

Burkholder joined Swift in 1934. After service in various accounting positions, he became head of the voucher department in 1943 and in 1946 was made head of departmental accounting. He was named assistant general office manager in 1949, and in 1950 he was transferred to the comptroller's office.

### PERSONALITIES and Events OF THE WEEK

►William Roegelien, jr., who is first assistant to G. L. Childress, vice president and general manager, Roegelien Provision Co., San Antonio, Tex., has been elected a director of the San Antonio Manufacturers' Association for the next three years. He is the son of William Roegelien, president of the company.

►Members of the Embassy Club at the University of Minnesota, students from many countries of the world, visited the plant of Geo. A. Hormel & Co. recently. They toured the plant and were guests of Hormel for lunch at the plant cafeteria. The trip was planned under the auspices of the YMCA.

►Central Packing Co., Hattiesburg, Miss., has recently remodeled its plant. The plant's products are distributed exclusively by The Merchants Co., which has branches at Gulfport, Hattiesburg, Jackson and Vicksburg.

►National Renderers Association has announced the dates for two of its regional groups' annual meetings. The Middle Atlantic association will meet January 15 at the Warwick hotel, Philadelphia. The Pacific Coast group will meet in conjunction with the Western States Meat Packers Association, February 11 to 13 in San

Francisco. February 6 has been tentatively set as the date for a directors meeting of the National Renderers Association. It will be held in Chicago. Another meeting of interest to renderers will be the meeting of the Soap and Glycerin Association, to be held January 27 to 29 at the Waldorf-Astoria hotel, New York.

►James Thompson McMillan, 68, who was in the meat packing business in St. Paul, Minn., for about 30 years as president of the McMillan Packing Co., died recently. In 1937 he moved to Cedar Rapids, Ia., where he was superintendent of the Wilson & Co. plant until he retired in 1947.

►Bertram W. Brown, 72, formerly manager of Swift & Company units in Utica, Saratoga, Corning and Elmira, N. Y., died recently after a long illness. Before he retired he was associated with Swift & Company for 33 years.

►Conrad T. Lenzke, 75, who spent a number of years in the meat packing industry, died December 9. He had been in ill health for many years. He came to this country from Austria in 1904. In 1927 he moved to Detroit, Mich., where he was assistant to the general manager of the Detroit Packing Co. for six years. He then started the Perfection Ham Mold Co. In 1941 he sold the company to the Globe Co. and retired due to ill health. He moved to a 30-acre farm in Howell, Mich., where he resided until his death.

►Directors of the Tobin Packing Co.



A LARGE GROUP OF PACKERS was on hand for the recent southern division meeting of the National Independent Meat Packers Association. The first row, left to right, consists of Southern Division Vice President W. A. Barnette, sr., of the Greenwood Packing Plant; C. B. Heinemann, NIMPA president; Wilbur LaRoe, jr., NIMPA general counsel, and Dr. Mikel of the United States Bureau of Animal Industry.

## PIN-TITE

Reg. U.S. Pat. Off.



*Extra Strong!*

## SHROUD CLOTHS

with the **RED STRIPE**

**PIN-TITE** is the best shroud cloth for you! Outlasts ordinary shrouds many times over. Pulls tight without tearing. Special weave permits complete aeration. Bleaches white and marbleizes. The bold red stripe identifies the *Extra Strong* pinning edge. Save time—Save money—Use **PIN-TITE**. Mail the coupon for your free working sample.

## FORM-BEST

Reg. U.S. Pat. Off.

*Full Length!*

## STOCKINETTES



**FORM-BEST** forms your hams better . . . absorbs less . . . boasts an absolute minimum of shrinkage. This is the stockinette you've been hearing about . . . the full length stockinette that is stronger and more elastic . . . **FORM-BEST** stockinettes can be applied in half the time—easily and quickly. Try them today. A trial will convince you . . . use the coupon below for free samples and prices.

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*Cincinnati*

COTTON PRODUCTS CO.

Colerain, Alfred and Cook Streets  
CINCINNATI 14, OHIO, U.S.A.

Gentlemen: Please send free samples as indicated below:

- ☐ **PIN-TITE SHROUD CLOTHS**, Size .....
- ☐ **FORM-BEST STOCKINETTE**, Size .....

Name.....

Company.....

Address.....

City.....Zone.....State.....

held their monthly meeting in Fort Dodge, Ia., last week. Attending from Rochester, N. Y., company headquarters, were F. M. Tobin, president; Robert Peck, Harry Cooper and Herbert Rumsey; from Albany, N. Y., William Somerville and Ted Leiss, and from Chicago, John Krez.

►A new book about Gustavus F. Swift, founder of Swift & Company, has been published. Written by Louise Albright Neyhart, it is designed to appeal to older boys and girls. It is called "Giant of the Yards." Much of its source material comes from a book written 25 years ago by Arthur Van Vlissingen, Jr., named "Yankee of the Yards." Louis F. Swift, son of the founder, collaborated in this early book.

►John C. Deindorfer, executive secretary of the Philadelphia Retail Meat Dealers Association for more than 20 years, died recently. He was 69. Deindorfer was also business manager for the official trade journal of the association.

►T. T. Hackworth, organizer of the Florence Packing Co., Florence, Ala., died recently. He was 59. He had retired in April of this year because of ill health.

►William J. Richardson, assistant manager of the Atlanta, Ga. plant food division of Swift & Company, has been named manager of the Norfolk unit. He succeeds W. J. Chapin, who was promoted to a position at the company's general offices.

►Winston Haas of the Haas-Davis Packing Co., Mobile, was elected third lieutenant governor of the seventh district Chamber of Commerce.

►William B. Allen, 52, co-owner of the ABC Packing Co., Wichita Falls, Tex., died recently as the result of a heart attack.

►James Morgan, 92, the oldest pensioner of Armour and Company at the time of his death late in November, had paid only \$115 into the company pension fund but had collected \$25,250, it was reported recently. Morgan started work for Armour in 1888. The pension plan was begun in 1911.

### CORRECTION

The New Hill Packing Co. of Murphysboro, Ill., was recently granted a state permit to resume its horse slaughtering operations. In presenting this item in the *PROVISIONER* of December 6, this firm's name was erroneously given as the "Hill Packing Co., Murphysboro, Ill."

The Hill Packing Co., located at Topeka, Kan., is a large and nationally known horsemeat slaughterer, operating under federal inspection. This Topeka company distributes federally inspected horsemeat throughout a large area of the United States. There is no connection between it and the New Hill Packing Co. located at Murphysboro.



R. A. HARSCHNEK (r.), safety director of Swift & Company, and newly appointed director of the National Safety Council, officiates at a graduation exercise at the Council's Chicago offices. Looking on as he hands out diplomas to 40 members of an industrial safety class is Glenn Griffin, the National Safety Council's director of industrial training.

Because of a heart condition, he was forced to retire in 1913. For 20 years prior to his death, he served as circuit court bailiff at Rhinelander, Wis.

►The next annual dinner and dance of the Meat Trade Institute, Inc., will be held in the Grand Ball Room of the Plaza, New York city, Saturday, February 28, 1953, at 8 o'clock p.m. Representatives of firms in allied industries servicing the meat industry will be welcome. The members of the dinner dance committee are John Krauss, chairman; Paul J. Arneith, Andrew J. Deile, Frank D. Orzechowski, Max Ramelmeier and Harry White, jr.

►Eddie, the "trained gentleman pig" at the International Live Stock Exposition, was spared the usual fate of animals entered in the show — the butcher's block — and now is installed at Chicago's famous Brookfield Zoo. Eddie was raised on the Iowa farm of George Hoffman. Each year this farmer selects a pig to sell at the show, the proceeds to be presented to the USO. This year the pig was Eddie, a 240-lb. Berkshire barrow. The pig's unusual attributes are a result of an illness late spring when Hoffman and his wife spent a lot of time with it nursing it back to health on oatmeal and milk. Eddie became so friendly with people that Hoffman decided to make a harness and leash to keep him from walking off with strangers. After writing a story about the pig Tom Buck, *Chicago Tribune* reporter, contacted the director of Brookfield Zoo who said he would be glad to have Eddie as the pioneer animal in a children's zoo he plans to open next summer. Arrangements were made for Al Weisman, USO publicity director, to offer \$300 at the auction from an unidentified benefactor who would turn Eddie over to the zoo. That was \$25 more than the International's grand champion barrow brought.

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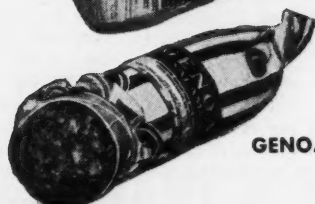
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## Year's Pig Crop Decreases 10 Per Cent; Expect 13% Drop In Spring Brood

WITH the 1952 pig crop totaling only 91,800,000 head, a decrease of 10 per cent from last year, and a 1953 spring pig crop that may be 13 per cent under 1952, pork supplies for 1953 will be somewhat smaller than during the past year.

The Bureau of Agricultural Economics reported this week that the 1952 spring pig crop was 9 per cent below that of 1951 and the fall crop was 11 per cent below that of last year. The number of sows farrowing this fall was 12 per cent smaller than last year but the number of pigs saved per litter, at 6.65 was equal to the record high fall litter size in 1950. The fall pig crop at 35,355,000 was the smallest since 1948.

For the coming spring crop, reports on breeding intentions indicate a total of 7,395,000 sows to farrow, 13 per cent below the number farrowing last spring. Assuming a litter size of 6.50 (the 10-year average of 6.29 with allowance for trend), this number of sows would indicate a pig crop of 48,000,000 head in the spring of 1953. Such a crop would be 15 per cent smaller than last spring.

Marketings from the 1952 spring crop were quite rapid during the fall months and at weights slightly higher than the previous fall. Farmers' reports indicated that on December 1 the number of hogs over six months old was about 15 per cent smaller than last year.

**FALL PIG CROP:** The number saved in the fall season of 1952 (June 1 to December 1) was estimated at 35,355,000 head. This totaled 4,449,000 head or 11 per cent smaller than the 1951 fall crop, 3 per cent below the 1941-50 average, and the smallest fall crop since 1948. Fall pig numbers were below last year in all regions. The North Atlantic states were down 6 per cent; East North Central, 10 per cent; West North Central, 8 per cent; South Atlantic, 9 per cent; South Central and Western states, each down 23 per cent.

The number of sows farrowing in the 1952 fall season was estimated at 5,318,000 head, 714,000 or 12 per cent below 1951. The number of sows farrowing in the fall amounted to 3 percentage points below the number that farmers' reports last June indicated would farrow. All regions, except the West North Central, showed larger decreases in fall farrowing than intended last June. The percentages that the 1952 fall farrowings are of 1951 as now estimated are as follows: North Atlantic, 93 per cent; East North Central, 90; West North Central, 90; South Atlantic, 93; South Central, 78; West, 76.

The number of pigs saved per litter at 6.65 was the same as the record high in the fall of 1950, 1 per cent above 1951, and 3 per cent above the 10-year average. Weather conditions during the

peak fall farrowing months were generally favorable.

Compared with a year earlier, the monthly distribution of farrowings in 1952 Fall season shows a larger percentage of litters in June, July and August and smaller percentages in the last three months. The percentage of sows farrowing each month during the Fall season compared with the same month in 1951 was as follows: June 1952, 15.3 per cent compared with 13.6 per cent in June 1951; July, 12.5 and 11.1; August, 22.9 and 22.4; September, 29.5 and 30.3; October, 13.9 and 16.4; and November, 5.8 and 6.2.

**YEARLY PIG CROP:** The combined spring and fall pig crop for 1952, estimated at 91,785,000 head, stood 10,026,000 head or 10 per cent smaller than the 1951 crop and was smaller than the 10-year average by 1 per cent. The 1952 pig crop totaled the smallest since 1948.

**SPRING INTENTIONS:** Farmers' reports on breeding intentions indicated 7,395,000 sows to farrow in the spring of 1953 (December 1 to June 1). This would be a decrease of 13 per cent from last spring and 17 per cent below the 10-year average. All regions show decreases as follows: North Atlantic, 14 per cent; East North Central and West North Central, each 10 per cent; South Atlantic, 15 per cent; South Central and West, each 30 per cent. These estimated changes from last year are based on breeding intentions reported by farmers about December 1.

If the intentions for spring farrowings materialize and the number of pigs saved per litter equals 6.50 (based on the 10-year average with an allowance for the upward trend) the 1953 spring crop would be about 48,000,000 head. A spring crop this size would be 15 per cent smaller than in 1952 or the 10-year average spring crop. For the Corn Belt, the 1953 spring crop would be 12 per cent smaller than last year.

**HOGS 6 MONTHS OLD ON FARMS:** The number of hogs over 6 months old on farms on December 1 this year was reported to be about 15 per cent below the number on December 1 last year.

The rapid movement of the 1952 spring pig crop reflects continuation of the tendency of recent years toward earlier farrowing and earlier marketing. Total commercial slaughter of hogs during August, September and October was only 4 per cent below the same months last year, in contrast to the 9 per cent decrease in the 1952 spring crops. However, during the past few months, barrows and gilts have been marketed at somewhat heavier weights than a year earlier.

*The possibility of preserving meat by hot canning was first discovered by an Italian in the late 1700's.*

## Renderers Trying to Reestablish Preference For Natural Leather

At its annual meeting recently the National Renderers Association decided to develop some facts on the use of natural leather. A brief questionnaire has been printed which it is sending its members. It has also asked several other trade associations to cooperate: American National Cattlemen's Association, American Meat Institute, National Hide Association, National Independent Meat Packers Association and Western States Meat Packers Association.

The questionnaire consists of only four questions: 1) Does the car you are presently driving have genuine upholstery leather? 2) Will you specify genuine upholstery leather in the next car you buy? 3) If your answer to Question No. 2 is "no," give reason: (a) Cost, (b) Prefer other fabrics and why, 4) Will you ask all your employees to specify genuine upholstery leather in the next car they buy?

The National Renderers Association feels that such action as the questionnaire will have a tendency to influence the users of leather substitutes to return to the use of natural leather for many items which they use.

## Install "Beef on Rail" Dressing Equipment at Liebmann Packing Co.

The first installation in the United States of the "beef on a rail" dressing operation, originated by Canada Packers, Ltd. (see the PROVISIONER of April 7, 1951), has been made at the Liebmann Packing Co., Green Bay, Wis. The Liebmann firm extends an invitation to its packer friends to view the operation at an open house affair Thursday, January 22.

Representatives of both Canada Packers and The Globe Co., Chicago, will be on hand to provide information about the operation and answer questions. Globe manufactured the Can-Pak installation for Liebmann.

## Ecuador Bans U. S. Pork

Importation into Ecuador of certain pork products from 16 states of the United States has been prohibited. The ban applies to "uncooked industrialized food or biological pork products" and was imposed as a result of the recent epidemic of vesicular exanthema which was discovered in certain states in this country.

## Bars Garbage Feeding

Illinois has barred feeding of uncooked garbage to hogs after January 1, 1953. The regulations were issued in an attempt to halt the spread of vesicular exanthema. Before any Illinois farmer can feed garbage to swine, he must obtain a permit from the state division of livestock industry.

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# November Meat Foods Processing Down From October and Last Year

**M**EAT processing operations during November were scaled down somewhat from volume turned out in the corresponding period of last year, and

also were below output in the five weeks which covered all of October and a few days extra this year, U. S. Department of Agriculture calculations

## MEATS AND MEAT FOOD PRODUCTS PREPARED AND PROCESSED UNDER FEDERAL INSPECTION—NOVEMBER 3, 1952, THROUGH NOVEMBER 24, 1952, COMPARED WITH NOVEMBER, 1951

	November		January-November	
	1952	1951	1952	1951
Placed in cure—				
Beef	10,282,000	9,624,000	99,739,000	94,713,000
Pork	307,589,000	307,458,000	3,356,212,000	3,285,827,000
Other	73,000	99,000	1,132,000	2,256,000
Smoked and/or dried—				
Beef	4,152,000	11,913,000	46,234,000	54,539,000
Pork	189,600,000	187,687,000	2,096,839,000	2,345,379,000
Cooked meat—				
Beef	5,423,000	5,115,000	57,968,000	52,776,000
Pork	24,722,000	32,327,000	109,982,000	212,753,000
Other	272,000	184,000	2,872,000	404,194,000
Sausage—				
Fresh finished	19,946,000	20,523,000	198,107,000	195,822,000
To be dried or semi-dried	9,669,000	8,970,000	109,982,000	212,753,000
Franks, wieners	35,437,000	33,591,000	483,431,000	462,086,000
Other, smoked or cooked	43,870,000	39,336,000	543,843,000	515,285,000
Total sausage	108,922,000	102,420,000	1,333,358,000	1,277,330,000
Loaf, head cheese, chili, jellied products	14,741,000	14,042,000	179,654,000	180,090,000
Steaks, chops, roasts	53,855,000	88,922,000	686,575,000	847,181,000
Bouillon cubes, extract	289,000	482,000	2,969,000	4,833,000
Sliced bacon	58,986,000	58,772,000	746,736,000	717,773,000
Sliced, other	3,982,000	2,835,000	45,483,000	27,109,000
Hamburger	8,335,000	9,914,000	115,724,000	109,432,000
Miscellaneous meat product	2,355,000	3,618,000	27,818,000	39,338,000
Lard, rendered	182,283,000	194,885,000	1,888,229,000	1,891,026,000
Lard, refined	123,982,000	146,595,000	1,350,599,000	1,456,866,000
Olivo stock	7,682,000	7,673,000	92,614,000	79,524,000
Edible tallow	6,163,000	4,961,000	64,447,000	59,168,000
Rendered pork fat—				
Rendered	8,577,000	9,234,000	88,277,000	94,590,000
Refined	5,388,000	4,967,000	55,529,000	49,478,000
Compound containing animal fat	22,365,000	22,487,000	254,907,000	242,454,000
Oleomargarine containing animal fat	1,963,000	1,586,000	18,310,000	18,762,000
Canned product (for civilian use and Dept. of Defense)	166,483,000	165,074,000	1,510,659,000	1,510,659,000
Total	1,318,492,000	1,392,877,000	13,501,133,000	13,800,008,000

†This figure represents "inspection pounds" as some of the products may have been inspected and recorded more than once due to having been subjected to more than one distinct processing treatment, such as curing first and then canning.

## HIGHER LIVE HOG COSTS REDUCE CUTTING MARGINS

(Chicago costs and credits, first two days of week)

Higher quotations on some of the more popular pork meats failed to offset advances in the cost of live hogs, resulting in reduced cutting margins the past week. Plus margins on handy-weights were more than cut in half, while the minus margin on heavies was doubled.

This test is computed for illustrative purposes only. Each packer should figure his own test using actual costs, credits, yields and realizations. The values reported here are based on the available Chicago market figures for the first two days of the week.

—180-220 lbs.—					—220-240 lbs.—					—240-270 lbs.—				
Pct. live	Price	Value	Per cwt.	Per cwt.	Pct. live	Price	Value	Per cwt.	Per cwt.	Pct. live	Price	Value	Per cwt.	Per cwt.
wt.	lb.	lb.	live	fin.	wt.	lb.	lb.	live	fin.	wt.	lb.	lb.	live	fin.
Skinned hams	12.7	48.7	\$ 6.18	\$ 8.81	12.7	48.0	\$ 6.10	\$ 8.50	13.0	45.7	\$ 5.95	\$ 8.27		
Picnics	5.7	28.0	1.60	2.27	5.5	26.5	1.46	2.03	5.4	26.0	1.40	1.92		
Boston butts	4.3	32.2	1.38	1.96	4.1	31.5	1.29	1.83	4.1	31.0	1.27	1.77		
Loins (blade in)	10.2	36.5	3.72	5.33	9.9	35.5	3.51	4.93	9.7	33.5	3.25	4.40		
Lean cuts		\$12.88	\$18.37			\$12.36	\$17.29				\$11.87	\$16.45		
Bellies, S. P.	11.1	31.0	3.44	4.93	9.6	29.5	2.83	3.96	4.0	24.0	.96	1.32		
Bellies, D. S.					2.1	19.0	.40	.57	8.6	19.0	1.63	2.28		
Fat backs					3.2	5.5	.18	.24	4.6	6.8	.31	.44		
Plates and jowls	2.9	7.2	.21	.30	3.1	7.2	.22	.30	3.5	7.2	.25	.36		
Raw leaf	2.3	8.6	.20	.28	2.2	8.6	.19	.27	2.2	8.6	.19	.27		
P.S. lard, rend. wt.	13.9	8.0	1.11	1.59	12.4	8.0	.90	1.38	10.4	8.0	.83	1.14		
Fat cuts and lard		\$ 4.96	\$ 7.10			\$ 4.81	\$ 6.72				\$ 4.17	\$ 5.81		
Spareribs	1.6	32.5	.53	.75	1.6	27.0	.42	.61	1.6	21.0	.34	.46		
Regular trimmings	3.3	15.7	.52	.75	3.1	15.7	.49	.65	2.9	15.7	.46	.65		
Feet, tails, etc.	2.0	8.1	.16	.23	2.0	8.1	.16	.23	2.0	8.1	.16	.23		
Offal & misc.		.55	.80			.55	.79				.55	.78		
TOTAL YIELD														
& VALUE	70.0		\$19.60	\$28.00	71.5		\$18.79	\$26.29	72.0		\$17.55	\$24.38		
Cost of hogs		\$17.93	Per cwt.	\$17.60	Per cwt.	\$17.25	Per cwt.	\$17.25	Per cwt.	\$17.25	Per cwt.	\$17.25	Per cwt.	Per cwt.
Condemnation loss		.10	fin.	.10	fin.	.10	fin.	.10	fin.	.10	fin.	.10	fin.	fin.
Handling and overhead		1.10	yield	.96	yield	.86	yield	.86	yield	.86	yield	.86	yield	yield
TOTAL COST PER CWT.		\$19.13		\$27.33		\$26.09		\$26.09		\$26.09		\$26.09		\$26.09
TOTAL VALUE		19.60		28.00		18.79		26.29		17.55		24.38		24.38
Cutting margin		+.67		+.67		+.67		+.67		+.67		+.67		+.67
Margin last week		+.98		+.98		+.98		+.98		+.98		+.98		+.98

showed. Total poundage of such operations amounted to 1,318,492,000 lbs. compared with 1,392,877,000 last year. October processing this year totaled 1,520,820,000 lbs., but this included an extra work week.

Individual classes of meat as beef, showed an increase in the amount placed in cure against 9,624,000 lbs. last year, but for October this year the poundage totaled 12,017,000. Pork on the other hand at 307,589,000 lbs. showed little change from last year, the accompanying table indicates. For October the figure was larger at 336,709,000 lbs.

Smoked and/or dried beef output dropped to 4,152,000 lbs. from 11,913,000 lbs. a year ago, but fell only slightly from October output of 4,773,000 lbs. Pork in this grouping increased to 189,600,000 lbs. from 187,687,000 lbs. last year. October production was a great deal more at 343,690,000 lbs.

Total output of sausage rose slightly to 108,922,000 lbs. as against 102,420,000 lbs. last year, while October prepara-

## MEAT AND MEAT FOOD PRODUCTS CANNED UNDER FEDERAL INSPECTION IN THE FIVE-WEEK PERIOD, NOV. 3 THRU NOV. 29, 1952

	Pounds of finished product	
	Slicing and institutional sizes (3 lbs. or over)	Consumer packages or shelf sizes (under 3 lbs.)
Luncheon meat	14,959,000	12,071,000
Canned hams	17,598,000	355,000
Corned beef hash	387,000	6,996,000
Chili con carne	777,000	11,550,000
Viennas	513,000	3,593,000
Franks, wieners in brine	1,000	551,000
Deviled ham		535,000
Other potted or deviled meat food products		2,725,000
Tamales	290,000	2,641,000
Sliced dried beef	37,000	315,000
Liver product		132,000
Meat stew (all product)	60,000	8,163,000
Spaghetti meat products	884,000	5,156,000
Tongue (other than sliced)	59,000	911,000
Vinegar pickled products	1,268,000	1,695,000
Bulk sausage	2,000	457,000
Hamburger, roasted or cured beef, meat and gravy	67,000	1,618,000
Soups	3,622,000	45,703,000
Sausage in oil	218,000	193,000
Tripe		963,000
Brains		352,000
Bacon	105,000	208,000
All other meat with meat and/or meat by-products—20% or more	414,000	7,827,000
Less than 20%	199,000	9,155,000
Total	41,351,000	122,218,000

ration this year aggregated 147,809,000 lbs.

Volume of steak, chops and roasts dropped considerably to 53,855,000 lbs. from 88,922,000 lbs. last year, and the longer October period of output resulted in 63,979,000 lbs. this year.

Refining of lard resulted in a smaller volume of product, 123,992,000 lbs compared with 146,595,000 lbs. last year and 132,059,000 lbs. the past October.

Total volume of canning increased considerably in November, with product in the 3 lbs. and over sizes reaching 41,351,000 lbs. against 38,194,000 lbs. last year and 38,364,000 lbs. in the five week period just previous. Output in the under 3-lb. cans dropped to 122,218,000 lbs. from 139,508,000 lbs. in October, but showed a small increase over the 121,437,000 lbs. last year.

# Production Of Meat Down 8 Per Cent As Slaughter Of All Animals Drops

**C**OMMERCIAL plants under federal inspection turned out a total of 413,000,000 lbs. of meat during the week ended December 20, the U. S. Department of Agriculture has reported. This output indicated a decrease of 8 per cent from the previous week's production of 447,000,000 lbs., but 19 per

veal dropped to 13,300,000 lbs. compared with 15,900,000 lbs. the previous week, but amounted to 4,000,000 lbs. more than a year ago.

Slaughter of hogs totaled 1,748,000 animals for a considerable decrease from the 1,825,000 reported the previous week. Last year during the corre-

## ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION

Week ended December 20, 1952, with comparisons

Week Ended	Beef		Veal		Pork (excl. lard)		Lamb and Mutton		Total Meat	
	Number	Prod. mil. lb.	Number	Prod. mil. lb.	Number	Prod. mil. lb.	Number	Prod. mil. lb.	Number	Prod. mil. lb.
Dec. 20, 1952	275	148.2	118	13.3	1,748	239.8	252	11.8	413	413
Dec. 13, 1952	310	167.1	137	15.9	1,825	249.5	304	14.3	447	447
Dec. 22, 1951	225	123.6	85	9.3	1,585	206.3	164	7.6	347	347

### AVERAGE WEIGHTS (LBS.)

Week Ended	Cattle		Calves		Hogs		Sheep and Lambs		LARD PROD.	
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	Per 100 lbs.	Total mil. lbs.
Dec. 20, 1952	995	539	205	113	242	137	98	47	13.8	58.6
Dec. 13, 1952	995	539	210	116	242	137	98	47	14.0	57.7
Dec. 22, 1951	1,011	549	196	109	239	130	99	46	15.4	58.2

cent more than the 347,000,000 lbs. during the corresponding period last year.

Slaughter of all classes of meat animals dropped from the week before, but remained at a comparatively high rate for this time of the month. Total production of meat since September has held about 8 per cent above output during the same period last year. Slaughter of hogs was expected to fall below last year, but for the past couple of weeks has shaded 1951 by a sizeable margin.

Packers under federal inspection slaughtered a total of 275,000 head of cattle, or about 35,000 head less than the week before, but just about 50,000 more than during the same period, 1951. Production of beef, as a result, dropped to 148,200,000 lbs. from 167,100,000 lbs. the preceding week, but held nearly 25,000,000 lbs. more than the 123,600,000 lbs. a year ago.

Calf slaughter numbered 118,000 head compared with 137,000 the week before and 85,000 last year. Output of

sponding December period, the hog kill numbered 1,585,000 head. Output of pork amounted to 239,800,000 lbs. against 249,500,000 lbs. the week before and 206,300,000 lbs. last year. Processors turned out a total of 58,600,000 lbs. of lard compared with 62,000,000 lbs. the preceding week and 58,200,000 lbs. a year ago.

Sheep and lamb slaughter dropped sharply, with 252,000 estimated compared with 304,000 the week before, but remained considerably above last year's kill of 164,000 head. Production of lamb and mutton added up to a total of 11,800,000 lbs. against 14,300,000 lbs. a week ago and 7,600,000 lbs. a year ago.

## CHICAGO PROV. SHIPMENTS

Provision shipments by rail, in the week ended Dec. 20, with comparisons:

	Week Dec. 20	Previous Week	Cor. Week 1951
Cured meats, pounds	7,889,000	4,350,000	16,546,000
Fresh meats, pounds	30,489,000	24,488,000	19,249,000
Lard, pounds	3,803,000	4,436,000	8,015,000

## AMI PROVISION STOCKS

Total of all pork meat holdings for the two-week period ended December 15, increased 30 per cent above stocks reported on November 29, according to the American Meat Institute. Total pork stocks at 259,500,000 lbs. compared with 199,300,000 lbs. on November 29. A year ago these holdings were reported at 320,600,000 lbs. and the December 13, 1947-49 average at 314,600,000.

Total lard and rendered pork fat holdings amounted to 92,400,000 lbs. against 71,000,000 lbs. two weeks before and 67,000,000 lbs. a year ago. The two-year average was 102,200,000 lbs.

The accompanying table shows stocks as percentages of holdings three weeks earlier, last year, and 1947-49 average.

Dec. 13 stocks as  
Percentages of  
inventories on

Nov. 29  
1952

Dec. 15  
1951

1947-49  
Av.

BELLIES:			
Cured, D. S.	137	92	119
Cured, S.P. & D.C.	99	76	60
Frozen-for-cure, regular	106	80	60
Frozen-for-cure, S.P. & D.C.	141	63	104
Total bellies	130	73	81

HAMS:			
Cured, S.P. regular	100	100	47
Cured, S.P. skinned	105	91	90
Frozen-for-cure, regular	99	80	60
Frozen-for-cure, skinned	141	72	56
Total hams	113	85	77

PICNICS:			
Cured, S.P.	109	112	70
Frozen-for-cure	205	93	124
Total picnics	150	100	94

FAT BACKS:			
D.S. CURED	128	106	100

OTHER CURED AND FROZEN-FOR-CURE			
Cured, D.S.	139	89	56
Cured, S.P.	107	86	61
Total cured	114	87	59
Frozen-for-cure, D.S.	167	125	63
Frozen-for-cure, S.P.	174	73	87
Total other	133	82	67

BARRELED PORK	111	143	88
TOT. D.S. CURED ITEMS	134	97	104

TOT. FROZ. FOR D.S. CURE	233	162	210
-----------------------------	-----	-----	-----

TOT. S.P. & D.C. CURED	103	85	71
------------------------	-----	----	----

TOT. S.P. & D.C. FROZ.	176	69	88
------------------------	-----	----	----

TOT. CURED & D.C. FROZEN-FOR-CURE	126	80	80
--------------------------------------	-----	----	----

FRESH FROZEN			
Loins, shoulder butts and spareribs	176	73	78
All other	143	100	115
Total	157	85	94

TOT. ALL PORK MEATS	130	81	83
---------------------	-----	----	----

RENDERED PORK FATS	123	87	87
LARD	130	140	91

## HOLIDAY GREETINGS

The personnel of  
The McClancy Company  
extends our best  
wishes for a joyous  
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Alice Hammond  
I. P. Renfree  
J. L. Arthur  
Harold R. Shaffer  
Earl M. Shurtleff  
J. J. Frisbie

## THE MCCLANCY COMPANY

1038 College  
Beaumont, Texas

# MEAT and SUPPLIES PRICES CHICAGO

## WHOLESALE FRESH MEATS

### CARCASS BEEF

Native steers	Dec. 23, 1962
Prime, 600/800	53 @ 55
Choice, 500/700	48 1/2 @ 47 1/2
Choice, 700/800	44 @ 46
Good, 700/800	34 1/2 @ 36
Commercial cows	26 1/2 @ 27
Can. & cut.	26 3/4
Bulls	24 1/4

### STEER BEEF CUTS

Prime:	
Hindquarter	65.0 @ 66.0
Forequarter	53.0 @ 61.0
Round	58.0 @ 61.0
Trimmed full loin	92.0 @ 93.0
Flank	10.0 @ 14.0
Regular chuck	40.0 @ 45.0
Forehank	15.0 @ 22.0
Brisket	75.0 @ 78.0
Rib	32.0 @ 36.0
Short plate	23.0 @ 25.0

### Choice:

Hindquarter	57.0 @ 60.0
Forequarter	40.0 @ 42.0
Round	54.0 @ 56.0
Trimmed full loin	82.0 @ 84.0
Flank	10.0 @ 14.0
Regular chuck	40.0 @ 45.0
Forehank	15.0 @ 22.0
Brisket	32.0 @ 36.0
Rib	57.0 @ 61.0
Short plate	23.0 @ 25.0

### BEEF PRODUCTS

Tongues, No. 1	32 @ 33
Brains	6 1/2 @ 8 3/4
Hearts	18 @ 18 1/2
Livers, selected	56 @ 59
Livers, regular	44 @ 45
Tripe, scalded	5 @ 5 1/2
Tripe, cooked	5 1/2 @ 6
Lips, scalded	5 1/2 @ 6
Lips, unsalted	5 @ 5 1/2
Lungs	5 1/2 @ 5 1/2
Melts	6 @ 6 1/4
Udders	5 @ 5 1/2

### BEEF HAM SETS

Knuckles	49 @ 50
Insides	47 @ 48
Outsides	49 @ 50

### FANCY MEATS

#### (L.c.l. prices)

Beef tongues, corned	36.00 @ 37.00
Beef breads, under 12 oz.	70 @ 72
12 oz. up	76 @ 78
Calf tongues, under 1 1/2	22
1 1/2 - 2	29
Ox tails, under 1/2 lb.	27.80
Over 1/2 lb.	27.80

## WHOLESALE SMOKED MEATS

#### (L.c.l. prices)

Hams, skinned, 14/16 lbs.	52 1/2 @ 55
Hams, skinned, 14/16 lbs., ready-to-eat, wrapped	55 1/2 @ 58
Hams, skinned, 16/18 lbs., wrapped	52 @ 54
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped	55 @ 57
Bacon, fancy trimmed, brisket off, 8/10 lbs., wrapped	44 @ 47
Bacon, fancy square cut, seedless, 12/14 lbs., wrapped	40 @ 43
Bacon, No. 1 sliced, 1-lb. open-faced layers	46 @ 53

### VEAL—SKIN OFF

#### Carcass (L.c.l. prices)

Prime, 80/110	\$54.00 @ 56.00
Prime, 110/150	54.00 @ 56.00
Choice, 80/110	49.00 @ 51.00
Choice, 110/150	45.00 @ 48.00
Good, 50/80	35.00 @ 37.00
Good, 80/110	37.00 @ 40.00
Good, 110/150	37.00 @ 40.00
Commercial, all wts.	26.00 @ 31.00

### CARCASS LAMBS

#### (L.c.l. prices)

Prime, 30/50	\$40.00 @ 44.00
Choice, 30/50	40.00 @ 44.00
Good, all weights	37.00 @ 41.00

## CARCASS MUTTON

#### (L.c.l. prices)

Choice, 70/down	None quoted
Good, 70/down	None quoted
Utility, 70/down	None quoted

### SAUSAGE MATERIALS—FRESH

Pork trim., reg. 40% bbls.	16
Pork trim., guar. 50% lean, bbls.	17 1/2 @ 18
Pork trim., 90% lean, bbls.	45 @ 46
Pork cheek meat, trmd., bbls.	31 @ 32
Bull meat, bon'ls, bbls.	40 @ 40 1/2
C.C. cow meat, bbls.	36
Beef trimmings, bbls.	27
Bon'ls chucks, bbls.	39
Beef head meat, bbls.	22
Beef cheek meat, trmd., bbls.	23
Shank meat, bbls.	41
Veal trim., bon'ls, bbls.	31

### FRESH PORK AND PORK PRODUCTS

#### (L.c.l. prices)

Hams, skinned, 10/14	49 @ 52
Hams, skinned, 14/16	48 1/2 @ 49
Pork loins, regular 12/down, 100's	37 @ 39
Pork loins, boneless, 100's	60
Shoulders, skinned, bone-in, under 16 lbs., 100's	29
Picnics, 4/6 lbs., loose	29
Picnics, 6/8 lbs., loose	27 1/2 @ 25
100's	24 @ 25
Boston butts, 4/8 lbs.	80
Tenderloins, fresh, 10's	80 @ 85
Neck bones, bbls.	6 1/2 @ 7 1/2
Livers, bbls.	16 1/2
Brains, 10's	17 1/2 @ 18
Ears, 30's	7 1/2 @ 8
Smouts, lean-in, 100's	8 1/2 @ 9
Feet, S. O., 30's	7 @ 8

### SAUSAGE CASINGS

#### (L.c.l. prices)

(L.c.l. prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 1 1/2 to 1 3/4 in.	55 @ 65
Domestic round, over 1 1/2 in., 140 pack	90 @ 1.00
Export rounds, wide, over 1 1/2 in.	1.30 @ 1.60
Export rounds, medium, 1 1/2 @ 1 3/4	90 @ 95
Export rounds, narrow, 1 1/2 in. under	1.10 @ 1.25
No. 1 weasands, 24 in. up	12 @ 14
No. 1 weasands, 22 in. up	7 @ 9
No. 2 weasands, 1 1/2 in.	8
Middles, sewing, 1 1/2 @ 2 in.	1.00 @ 1.25
Middles, select, wide, 2 @ 2 1/2 in.	1.55 @ 1.65
Middles, select, extra, 2 1/2 @ 2 3/4 in.	1.95 @ 2.10
Middles, select, extra, 2 3/4 in. & up	2.50 @ 2.60
Beef bungs, export, No. 1	22 @ 25
Beef bungs, domestic, dried or salted bladders, per piece:	20
12-15 in. wide, flat	15 @ 17
10-12 in. wide, flat	8 @ 10
8-10 in. wide, flat	5 @ 8

Pork casings:	
Extra narrow, 29 mm. & dn.	4.00 @ 4.25
Narrow, mediums, 29 @ 32 mm.	3.60 @ 3.75
Medium, 32 @ 35 mm.	2.15 @ 2.30
Spec. med., 35 @ 38 mm.	1.70 @ 1.90
Export bungs, 34 in. cut.	27 @ 30
Large prime bungs, 34 in. cut.	16 @ 20
Medium prime bungs, 34 in. cut.	13 @ 16
Small prime bungs	8 @ 9 1/2
Middles, per set, cap. off.	50 @ 55

### DRY SAUSAGE

#### (L.c.l. prices)

Cervelat, ch. hog bungs	1.01 @ 1.03
Thuringer	48 @ 55
Farmer	82 @ 84
Holsteiner	81 @ 84
B. C. Salami	88 @ 93
Genoa style salami, ch.	94 @ 99
Pepperoni	81 @ 86
Italian style hams	78 @ 88

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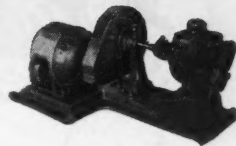


FIG. 12

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# Fact of the Month:



## NATURAL SPICE FLAVOR COMES FROM NATURAL BALANCE

The flavor attributes of natural spices — whose use pre-dates the Bible — are based on a balance brought about through sun, soil and nature's own processes of growth. The incomparable flavor of natural spices comes from the balance of essential oils, oleoresins, and other complex organic compounds. No one component supplies all the flavor. When the delicate balance is disturbed, the flavor cannot be the same. You get perfect, balanced flavor in the natural product!

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### DOMESTIC SAUSAGE

(l.c.l. prices)	
Pork sausage, hog casings...	@46
Pork sausage, sheep cas...	@55
Frankfurters, sheep cas...	@63.7
Frankfurters, skinless...	@46
Bologna...	@48
Bologna, artificial cas...	@41
Smoked liver, hog bungs...	@49 1/2
New Eng. lunch, spec...	@66
Tongue and blood...	@51
Souse...	@38
Polish sausage, fresh...	@55
Polish sausage, smoked...	54

### SEEDS AND HERBS

(l.c.l. prices)	
	Whole
Caraway seed	15
Cominos seed	22
Mustard seed, fancy	23
Yellow American	18
Oregano	23
Coriander, Morocco	13
Natural, No. 1	17
Marjoram, French	34
Sage, Dalmatian	45
No. 1	60

### CURING MATERIALS

(l.c.l. prices)	
	Ground for Sau.
Nitrite of soda, in 400-lb. bbls., del. or f.o.b. Chgo.	\$ 9.39
Saltpeter, n. ton, f.o.b. N.Y.	11.25
Del. refined gran.	14.00
Small crystals	15.40
Medium crystals	15.40
Pure rid., gran. nitrate of soda	5.25
Pure rid., powdered nitrate of soda	6.25
Salt—	Per ton
Salt, in min. car. of 60,000 lbs. only, paper sacked, f.o.b. Chgo.	\$22.00
Granulated	25.50
Rock, per ton in 100-lb. bags, f.o.b. warehouse, Chgo.	25.50
Sugar—	
Raw, 96 basis, f.o.b. N.Y.	6.40
Refined standard cane gran.	8.65
Refined standard beet gran.	8.45
Packers, curing sugar, 100-lb. bags, f.o.b. Reserve, La., less 2%	8.35@8.45
Cerelease dextrose, per cwt.	7.82
L.C.L. ex-warehouse, Chgo.	7.72
C/L Del. Chgo.	7.72

### SPICES

(Basis Chgo., orig. bbls., bags, bales)	
	Whole
Allspice, prime	35
Resifted	41
Chili Powder	47
Chili Pepper	47
Cloves, Zanzibar	1.81
Ginger, Jam., unbl.	26
Ginger, African	24
Mace, fancy, Banda	29
East Indies	1.36
West Indies	1.31
Mustard, flour, fancy	37
No. 1	33
West India Nutmeg	51
Paprika, Spanish	72
Pepper, Cayenne	58
Red, No. 1	50
Papper, Packers	1.71
Pepper, white	1.73
Malabar	1.69
Black Lampong	1.69

### PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles Dec. 23	San Francisco Dec. 18	No. Portland Dec. 23
<b>FRESH BEEF (Carcass):</b>			
<b>STEER:</b>			
Choice:			
500-600 lbs.	\$45.00@47.00	\$47.00@48.00	\$42.00@46.00
600-700 lbs.	42.00@44.00	46.00@47.00	41.00@44.00
Good:			
500-600 lbs.	38.00@41.00	44.00@45.00	40.00@44.00
600-700 lbs.	36.00@38.00	40.00@44.00	38.00@42.00
Commercial:			
350-600 lbs.	35.00@37.00	36.00@40.00	34.00@39.00
<b>COW:</b>			
Commercial, all wts.	28.00@31.00	30.00@36.00	26.00@34.00
Utility, all wts.	26.00@29.00	27.00@32.00	25.00@31.00
<b>FRESH CALF:</b>			
	(Skin-Off)	(Skin-Off)	(Skin-Off)
Choice:			
200 lbs. down	45.00@47.00	45.00@49.00n	46.00@50.00
Good:			
200 lbs. down	43.00@45.00	44.00@47.00	44.00@49.00
<b>FRESH LAMB (Carcass):</b>			
Prime:			
40-50 lbs.	40.00@43.00	44.00@45.00	39.00@42.00
50-60 lbs.	40.00@43.00	42.00@44.00	39.00@42.00
Choice:			
40-50 lbs.	40.00@43.00	44.00@45.00	39.00@42.00
50-60 lbs.	40.00@43.00	42.00@44.00	39.00@42.00
Good, all wts.	35.00@40.00	40.00@43.00	37.00@40.00
<b>MUTTON (EWE):</b>			
Choice, 70 lbs. down	18.00@20.00	20.00@24.00	17.00@21.50
Good, 70 lbs. down	18.00@20.00	16.00@20.00	17.00@21.50
<b>FRESH PORK CARCASSES (Packer Style)</b>			
		(Shipper Style)	(Shipper Style)
80-120 lbs.		34.00@36.00	
120-160 lbs.	28.50@30.00	32.00@34.00	28.00@29.50
<b>FRESH PORK CUTS No. 1:</b>			
<b>LOINS:</b>			
8-10 lbs.	42.00@45.00	42.00@46.00	42.00@48.00
10-12 lbs.	42.00@45.00	42.00@46.00	40.00@45.00
12-16 lbs.	41.00@43.00	40.00@44.00	39.00@44.00
<b>PICNICS:</b>			
4-8 lbs.	35.00@40.00	34.00@36.00	36.00@39.00
<b>PORK CUTS No. 1:</b>			
	(Smoked)	(Smoked)	(Smoked)
HAM, Skinned:			
10-14 lbs.	50.00@54.00		
14-18 lbs.	50.00@54.00	56.00@61.00	53.50@60.00
<b>BACON, "Dry-Cure" No. 1:</b>			
6-8 lbs.	45.00@54.00	44.00@50.00	47.00@52.00
8-10 lbs.	38.00@48.00	42.00@48.00	42.00@49.00
10-12 lbs.	38.00@48.00	42.00@48.00	40.00@47.00
<b>LARD, Refined:</b>			
1-lb. cartons	13.50@14.50	15.00@16.00	13.00@16.00
50-lb. cartons and cans	12.00@13.50	14.00@15.00	
Tierces	11.50@12.50		11.00@14.50

# CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

## CASH PRICES

F. O. B. CHICAGO  
CHICAGO BASIS

TUESDAY, DEC. 23, 1952

REGULAR HAMS

Fresh or F.F.A.

	Frozen
8-10	47 1/2n
10-12	47 1/2n
12-14	48n
14-16	45 1/2n

BOILING HAMS

Fresh or F.F.A.

	Frozen
16-18	44 1/2n
18-20	43 1/2n
20-22	41 1/2n

SKINNED HAMS

Fresh or F.F.A.

	Frozen
10-12	50
12-14	48 1/2
14-16	48n
16-18	47
18-20	46
20-22	43 1/2 @ 44
22-24	43 1/2 @ 44
24-26	43 1/2 @ 44
26-28	42n
28-30	39 1/2

FAT BACKS

Fresh or Frozen

	Cured
6-8	7n
8-10	7n
10-12	7 1/2n
12-14	10 @ 10 1/2
14-16	12n
16-18	12n
18-20	12n
20-22	12n

PICNICS

Fresh or F.F.A.

	Frozen
4-6	29
6-8	27 1/2
8-10	26 1/2
10-12	26 1/2
12-14	26 1/2
14-16	26 1/2
8/up	26 1/2

BELLIES

Green

	Cured
6-8	31 1/2n
8-10	31 1/2n
10-12	31 1/2b
12-14	28n
14-16	26 1/2
16-18	23 1/2 @ 24n
18-20	23 1/2 @ 24n

GR. AMN.

BELLIES

	Cured
16-20	18 1/2n
20-22	17 1/2
22-24	17 @ 17 1/2
24-26	17 @ 17 1/2
26-28	14 1/2 @ 16
28-30	14 1/2 @ 15

OTHER D. S. MEATS

Fresh or Frozen

	Cured
Reg. plates	12n
Clear plates	11n
Square jowls	12 1/2
Jowl butts	8 1/2
S. P. jowls	10n

## LARD FUTURES PRICES

FRIDAY, DEC. 19, 1952

	Open	High	Low	Close
Dec.	9.80	10.05	9.70	10.05
Jan.	9.80	9.97 1/2	9.70	9.95
Mar.	10.02 1/2	10.32 1/2	10.02 1/2	10.30
May	10.25	10.60	10.45	10.55
July	10.80	10.95	10.80	10.92 1/2
Sept.	11.05	11.15	11.05	11.15b

Sales: 8,800,000 lbs.

Open interest at close Thurs., Dec. 18th: Dec. 50, Jan. 214, Mar. 701, May 562, July 175, and Sept. 60 lots.

MONDAY, DEC. 22, 1952

	Jan.	Mar.	May	July	Sept.
10.05	10.10	10.35	10.70	11.05	11.20a
10.42 1/2	10.50	10.35	10.70	11.05	11.20a
10.80	10.85	10.70	10.70	11.05	11.20a
11.05	11.10	11.05	11.05	11.05	11.20a
11.25	11.25	11.20	11.20	11.20a	11.20a

Sales: 4,000,000 lbs.

Open interest at close Friday, Dec. 19th: Dec. 18, Jan. 210, Mar. 716, May 571, July 186, and Sept. 60 lots.

TUESDAY, DEC. 23, 1952

	Jan.	Mar.	May	July	Sept.
10.07 1/2	10.10	10.42 1/2	10.70	11.05	11.20a
10.50	10.52 1/2	10.42 1/2	10.70	11.05	11.20a
10.75	10.82 1/2	10.75	10.70	11.05	11.20a
11.15	11.22 1/2	11.15	11.15	11.15	11.20a
11.25	11.35	11.25	11.25	11.25	11.20a

Sales: 3,600,000 lbs.

Open interest at close Mon., Dec. 22nd: Dec. 12, Jan. 211, Mar. 723, May 588, July 190 and Sept. 66 lots.

WEDNESDAY, DEC. 24, 1952

	Jan.	Mar.	May	July	Sept.
10.10	10.52 1/2	10.42 1/2	10.70	11.05	11.20a
10.52 1/2	10.55	10.47 1/2	10.70	11.05	11.20a
10.77 1/2	10.82 1/2	10.75	10.70	11.05	11.20a
11.17 1/2	11.20	11.15	11.15	11.15	11.20a
11.35	11.35	11.25	11.25	11.25	11.20a

Sales: 4,000,000 lbs.

Open interest at close Tues., Dec. 23: Jan. 200, Mar. 722, May 596, July 204, and Sept. 68 lots.

THURSDAY, DEC. 25, 1952

CHRISTMAS DAY

(Legal Holiday)

No trading

## CORN-HOG RATIO

The corn-hog ratio for barrows and gilts at Chicago for the week ended December 20, 1952 was 10.1, according to a report by the U. S. Department of Agriculture. This ratio was compared with the 9.9 ratio reported for the preceeding week, and the 9.4 recorded for the same week a year ago. These ratios were calculated on the basis of yellow corn selling for \$1.622 per bu. in the week ended December 20, \$1.660 per bu. in the previous week and \$1.932 per bu. for the same period a year earlier.

## PACKERS' WHOLESALE LARD PRICES

Refined lard, tierces, f.o.b. Chicago	\$12.00
Refined lard, 50-lb. cartons, f.o.b. Chicago	12.00
Kettle rend., tierces, f.o.b. Chicago	12.50
Leaf, kettle rend., tierces, f.o.b. Chicago	13.50
Lard flakes	16.50
Neutral tierces, f.o.b. Chicago	16.50
Standard Shortening *N. & S.	19.50
Hydrogenated Shortening N. & S.	21.25

\*Delivered.

## WEEK'S LARD PRICES

	P.S. Lard Tierces	P.S. Lard Loose	Raw Leaf
Dec. 19	8.10b	7.75n	8.75n
Dec. 20	8.10b	7.75n	8.75n
Dec. 21	8.25b	8.00n	9.00n
Dec. 22	8.25n	8.25n	9.25n
Dec. 23	8.25n	8.12 1/2n	9.12 1/2n
Dec. 24	Holiday	Holiday	Holiday

## MARKET PRICES

NEW YORK

## WHOLESALE FRESH MEATS

CARCASS BEEF

(Ceiling base prices)

	Per lb.
Prime, 800 lbs./down	\$55.00 @ \$56.50
Choice, 800 lbs./down	48.00 @ 51.00
Good, 500/700	37.00 @ 40.00
Steer, commercial	33.00 @ 35.00
Cow, commercial	24.00 @ 29.00
Cow, utility	23.00 @ 26.00

## BEEF CUTS

	City
Hindquarter	62.0 @ 68.0
Forequarter	47.0 @ 48.0
Round	60.0 @ 62.0
Hip r'd with flank	55.0 @ 58.0
Trimmed full loin	88.0 @ 90.0
Flank	13.5 @ 16.0
Short loin, trimmed	115.0 @ 118.0
Sirloin, butt bone in	68.0 @ 72.0
Arm chuck (Kosher)	51.0 @ 56.0
Forequarter (Kosher)	48.0 @ 52.0
Brisket (Kosher)	38.0 @ 42.0
Brisket	38.0 @ 40.0
Rib	70.0 @ 76.0
Short plate	23.0 @ 25.0
Full plates	24.0 @ 26.0
Arm chuck	45.0 @ 48.0
Arm chuck (Kosher)	51.0 @ 56.0

## FRESH PORK CUTS

(l.c.l. prices)

	Western
Hams, sknd., 14/down	\$50.00 @ \$52.00
Bellies, sq. cut, seedless, 5/12	Not quoted
Pork loins, 4/8 lbs.	44.00
Pork loins, 12/down	38.00 @ 40.00
Boston butts, 4/8 lbs.	34.00 @ 36.00
Spareribs, 3/down	36.00 @ 39.00
Pork trim, regular	22.00
Pork trim, spec. 80%	46.00

City  
Hams, sknd., 14/down...\$53.00 @ \$56.00  
Pork loins, 12/down... 38.00 @ \$42.00  
Boston butts, 4/8 lbs... 39.00 @ \$45.00  
Spareribs, 3/down... 38.00 @ \$42.00

## VEAL—SKIN OFF

(l.c.l. prices)

	Western
Prime, 80/110	\$54.00 @ \$59.00
Prime, 110/150	53.00 @ \$57.00
Choice, 80/110	48.00 @ \$54.00
Choice, 110/150	46.00 @ \$50.00
Good, carcass, 80/down	36.00 @ \$38.00
Good, 80/110	37.00 @ \$43.00
Commercial carcass	30.00 @ \$33.00

## DRESSED HOGS

(l.c.l. prices)

	no late prices
Hogs, gd. & ch., hd. on, lf. fat in	
100 to 136 lbs.	no late prices
137 to 153 lbs.	no late prices
154 to 171 lbs.	no late prices
172 to 188 lbs.	no late prices

## BUTCHERS' FAT

(l.c.l. prices)

Shop fat	\$40.50
Breast fat	1.00
Indible suet	1.00
Edible suet	1.00

## LIVESTOCK PRICES AT SIOUX CITY

Prices paid for livestock at Sioux City on Tuesday Dec. 23, were reported as follows:

CATTLE:	
Steers, choice & pr.	\$34.00 only
Steers, gd. & choice	28.50 @ \$32.50
Steers, com'l & gd.	22.00 @ \$27.00
Heifers, gd. & choice	26.00 @ \$28.00
Heifers, com'l, gd.	18.00 @ \$24.50
Cows, utility & com'l	14.00 @ \$15.50
Cows, can., cut.	12.00 @ \$13.50
Bulls, good	17.00 @ \$18.50
Bulls, util. & com.	14.00 @ \$17.50
Bulls, can., cut.	12.00 @ \$14.00
HOGS:	
Good, 180/200	\$17.75 @ \$18.00
Good, ch., 200/220	18.10 @ \$18.50
Gd., ch., 220/250	18.10 @ \$18.50
Sows, 400/down	16.00 @ \$17.00
SHEEP (Lambs):	
Choice & prime	None rec.
Good to choice	\$22.00 @ \$23.00

n—nominal.

### FRENCH HORIZONTAL MELTERS

Are Sturdily Built.

Cook Quickly Efficiently.



THE FRENCH OIL MILL MACHINERY CO.  
PIQUA, OHIO

# BY-PRODUCTS....FATS AND OILS

## TALLOW AND GREASES

Tuesday, December 23, 1952

The tightening up of offerings in the tallow and grease market is keeping prices in a firm position. Continued eastern inquiry is also a contributing factor. Few tanks of choice white grease traded at 5½c, c.a.f. East. Several tanks of bleachable fancy tallow also sold at 5½c, delivered East. Tank of yellow grease sold at 3½c, c.a.f. Chicago. Few more tanks of yellow grease changed hands at 3½c, also c.a.f. Chicago. Special tallow sold at 4½c, c.a.f. Chicago, several tanks involved. Couple more tanks of choice white grease sold at 5½c, c.a.f. East.

On Friday of last week, additional tanks of choice white grease and bleachable fancy tallow moved at 5½c, delivered East; some renderers' bleachable fancy tallow also moved same basis. Later asking price on choice white grease was upped ½c at 5½c, East.

At the start of the new week, offerings remained on the light side, with sellers reportedly holding for higher levels, and keeping a close watch on the lard market, which has been on the "bull side" the past few days. Choice white grease traded at 5½c, c.a.f. East, volume moderate. Yellow grease sold at 3½c, c.a.f. Chicago, two sales, and four tanks involved. Two tanks of No. 1 tallow sold at 3½c, delivered Chicago, and sellers asking 4c and better. Few tanks of No. 2 tallow sold at 4¼c, c.a.f. New Orleans.

On Tuesday a firm bid of 5½c, East, was in the market for choice white grease, and a few tanks reported selling that way later in the day. Some items brought fractionally higher levels in the mid-west area. Few tanks of B-white grease sold at 4¼c, c.a.f. Chicago. Couple tanks of choice white grease traded at 5c, also c.a.f. Chicago. Few tanks of prime tallow traded at 4½c, delivered Chicago. Few tanks of

## NOV. SHORTENING, EDIBLE OIL SHIPMENTS

Total shortening and edible oil shipments to all interests dropped to 259,665,000 lbs. in November from 336,737,000 lbs. in October, the Institute of Shortening and Edible Oils has reported. Of the November amount, 106,039,000 lbs. of 40.9 per cent was shortening. Edible oil shipments amounted to 144,897,000 lbs., or 55.8 per cent of the November total.

Shipments to agencies of the federal government and federal government controlled corporations and shipments for commercial export totaled 8,729,000 lbs. compared with 10,399,000 lbs. in October.

## VEGETABLE OILS

Tuesday, Dec. 23, 1952

Crude cottonseed oil, carlots, f.o.b. mills	
Valley	14b @ 14¼
Southeast	14b @ 14¼
Texas	13b @ 13¾
Corn oil in tanks, f.o.b. mills	14¼pd
Peanut oil, f.o.b. Southern mills	27n
Soybean oil, Decatur	13pd
Coconut oil, f.o.b. Pacific Coast	15¼a
Cottonseed foots	
Midwest and West Coast	1 @ 1¼
East	1 @ 1¼

n—asked. n—nominal. pd—paid. b—bid.

## OLEOMARGARINE

Tuesday, Dec. 23, 1952

White domestic vegetable	28
White animal fat	28
Milk churned pastry	24
Water churned pastry	23

## OLEO OILS

(F.O.B. Chicago)

Prime oleo stearine (slack barrels)	7½ @ 8
Extra oleo oil (drums)	1 @ 11

No. 2 tallow sold at 4¼c, c.a.f. East. Few tanks of yellow grease sold at 3½c, and several more tanks of same at 4c, all c.a.f. Chicago. Yellow grease also reported as selling at 4½c, c.a.f. East, few tanks involved. Special tallow traded at 4½c and 4½c, c.a.f. Chicago.

TALLOW: Tuesday's quotations: edible tallow, 6¼c; fancy tallow, 7

## VEGETABLE OILS

Tuesday, December 23, 1952

Trading of vegetable oils was extremely light Monday; however, most selections firmed up pricewise due to scarcity of offerings, especially soybean oil. Some sources reported sales of December shipment at 13¼c, but these sales were not general as most business was transacted at 13½c for this shipment. January shipment cashed at 12½c with continued bids later at that level. February shipment, re-sale, moved at 12½c and March sold at 12½c. April through June shipments sold at 12½c, but purchase was presumably not refiner. Most buying interest was at 12c.

Cottonseed oil was offered in the Valley at 14¼c and bid at 14c. The market was pegged at 14¼c in the Southeast, nominal basis. Limited amounts of material moved in Texas at 13½c, common points. Corn oil was offered early at 14¼c and later sold that way. Supplies of peanut oil continued hard to uncover and, although some in the trade raised their ideas to 27c, nominal, the market was still generally quoted at 26c, same basis. Coconut oil continued to be offered at 15½c, unchanged from the close of last week.

A considerable volume of soybean oil trading was accomplished Tuesday at an advance in prices for all shipments. December shipment traded early at 13¼c and later at 13½c. January shipment sold at 13c and February shipment moved at 12½c with later bids at 12½c without action. March shipment

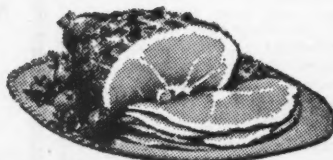
color, 5½c; bleachable fancy tallow, 5c; prime tallow, 4½c; special tallow, 4½c; No. 1 tallow 3½c; and No. 2 tallow, 3½c.

GREASES: Tuesday's quotations: choice white grease, 5½c; A-white grease, 4½c; B-white grease, 4½c; yellow grease, 3½c; house grease, 3½c; and brown grease, 2½c.

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OF  
PORK, BEEF,  
SAUSAGE, LARD,  
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PROVISIONS**

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Mgr.



cash at 12½c and April through June at 12¼c. July through September shipments were offered at 12½c with best buying interest at 12c.

No movement of cottonseed oil was recorded and the market was unchanged from the previous day. The market was in a strong position, however, and possible movement was anticipated at higher levels. A tank or two of corn oil reportedly moved at 14¼c. Peanut oil was quoted at a firm 27c in some quarters, while others held fast to a 26c nominal price. December shipment coconut oil was offered at 15¼c, but no activity at that level could be confirmed.

## CANADIAN MARGARINE

Oleomargarine production in Canada decreased during November, the Dominion Bureau of Statistics has reported. January-November output increased over last year. November production amounted to 9,119,000 lbs. compared with 11,061,000 lbs. during October, and 9,315,000 lbs. during November, last year. The 11-month total amounted to 96,666,000 lbs. against 96,743,000 lbs. last year.

Stocks held by manufacturers, wholesalers and other warehouses on December 1 amounted to 2,834,000 lbs. This was compared with 2,618,000 lbs. on November 1, and 2,480,000 lbs. on December 1, last year.

**CORN OIL:** Advanced ¼c in light trade.

**SOYBEAN OIL:** Up ½c compared with last Tuesday's sales.

**PEANUT OIL:** Market continues strong and quoted at 27c in some directions.

**COCONUT OIL:** Offerings priced up ¾c from last week's levels.

**COTTONSEED OIL:** Activity limited at ¾c gain.

Cottonseed oil prices in New York were quoted as follows:

FRIDAY, DEC. 19, 1952					
	Open	High	Low	Close	Prev. Close
Jan. ....	16.95b	....	....	16.65b	16.65b
Mar. ....	16.90	....	....	16.65	16.58
May ....	16.43b	....	....	16.52b	16.43b
July ....	16.36b	....	....	16.48	16.37
Sept. ....	15.90b	....	....	16.01b	15.96b
Oct. ....	15.80b	....	....	15.85b	15.85
Dec. ....	15.80a	....	....	15.60b	15.60b

Sales: 201 lots.

MONDAY, DEC. 22, 1952					
	Open	High	Low	Close	Prev. Close
Jan. ....	16.58b	....	....	16.60b	16.65b
Mar. ....	16.61	16.76	16.60	16.60b	16.65
May ....	16.48	16.62	16.50	16.50	16.52b
July ....	16.41b	16.54	16.43	16.43	16.48
Sept. ....	15.90b	....	....	15.98b	16.01b
Oct. ....	15.80b	15.88	15.88	15.80b	15.85b
Dec. ....	15.80a	....	....	15.70a	15.60b

Sales: 150 lots.

TUESDAY, DEC. 23, 1952					
	Open	High	Low	Close	Prev. Close
Jan. ....	16.60b	16.75	16.75	16.76b	16.60b
Mar. ....	16.65	16.83	16.65	16.77	16.60b
May ....	16.50b	16.69	16.54	16.64b	16.50
July ....	16.38b	16.59	16.53	16.54b	16.43
Sept. ....	15.93b	16.00	16.00	16.06b	15.98b
Oct. ....	15.80b	....	....	15.80b	15.80b
Dec. ....	15.70a	....	....	15.70a	15.70a

Sales: 228 lots.

## WEDNESDAY, DEC. 24, 1952

See page 31 for Wednesday's prices.

## THURSDAY, DEC. 25, 1952

CHRISTMAS DAY

(Legal Holiday)

No trading

## BY-PRODUCTS MARKETS

(Chicago, Tuesday, Dec. 23)

### Blood

Unit	Ammonia
Unground, per unit of ammonia (bulk) .....	\$6.50

### Digester Feed Tankage Materials

Wet rendered, unground, loose, .....	\$7.50
Low test .....	\$8.75@7.00
High test .....	8.00@3.25
Liquid stick tank cars .....	

### Packhouse Feeds

Carlots, per ton	
50% meat and bone scraps, bagged .....	105.00@110.00
50% meat and bone scraps, bulk .....	95.00@100.00
55% meat scraps, bulk .....	105.00
60% digester tankage, bulk .....	102.50@105.00
60% digester tankage, bagged .....	110.00@115.00
80% blood meal, bagged .....	140.00
70% standard steamed bone meal, bagged .....	95.00

### Fertilizer Materials

High grade tankage, ground, per unit .....	\$6.25
ammonia .....	
Hoof meal, per unit ammonia .....	7.00a

### Dry Rendered Tankage

Per unit	Protein
Low test .....	\$1.65a
High test .....	\$1.55

### Gelatine and Glue Stocks

Per cwt.	
Calf trimmings (limed) .....	\$ 1.75@ 2.00
Hide trimmings (green, salted) .....	20.00@25.00
Cattle jaws, skulls and knuckles, per ton .....	65.00a
Pig skin scraps and trimmings, per lb. ....	5½

### Animal Hair

Winter coil dried, per ton .....	\$55.00@60.00
Summer coil dried, per ton .....	\$37.50a
Cattle switches, per piece .....	5½
Winter processed, gray, lb .....	9 @10a
Summer processed, gray, lb .....	3 @ 3½a

n—nominal. a—asked.  
\*Quoted delivered basis.



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# HIDES AND SKINS

Big packer hides sold late Monday and Tuesday at steady prices to 1/2c lower—Small packer hide market quiet with bids at lower levels—Calf and kipskin market nominally unchanged—Sheepskin sales at generally steady levels.

## CHICAGO

**PACKER HIDES:** It was difficult to fathom just how broad interest for big packer hides was Monday. Offering lists were not released although packers ascertained some buying interest for branded cows at 15c. A few bids for heavy River native steers at 16c were also reported. The general feeling in the trade was that steady prices would prevail this week while others were of the opinion that a weaker trend would develop due to light River native cows trading last at 18c.

Late Monday, branded cows sold steady and 4,300 moved at 15c and light River native cows, December take-off, brought 18c.

Activity was accomplished in the big packer hide market Tuesday at steady levels to 1/2c off for some selections. About 4,000 light native steers sold at 19 1/2c and 1,000 ex-lights sold at 21 1/2c. Some 10,000 heavy River native steers

brought 16c and a mixed lot of 900 light and ex-light native steers sold at steady prices. About 1,400 ex-light Texas steers sold at 18 1/2c and 1,000 Colorados moved at 12 1/2c. Some 4,600 light native cows sold at 18c.

There was trading of heavy native cows, and 3,000 St. Pauls and Chicagos brought 16c and 4,200 Rivers moved at 15 1/2c. Large outside independent packers were involved in trading of branded cows and about 3,600 sold at 15c and 15 1/2c. Also traded were heavy cows at 16c heavy native steers at an equal figure, light cows at 18c and Colorado steers at 12 1/2c.

**SMALL PACKER AND COUNTRY HIDES:** Action was slow in forthcoming in the small packer hide market and buyers were bidding down on the 48@52-lb. average. This average was quoted at 15 1/2c, quality and shipping points considered. Offerings of the 60-lb. average were priced at 15@15 1/2c, but it was doubtful if movement would be achieved at those levels. Two cars of country hides moved late last week at 11 1/2c and a car of 48@50-lb. average reportedly sold at 12c.

**CALFSKINS AND KIPSKINS:** No movement of either selection was heard

this week and the market was nominally unchanged.

**SHEEPSKINS:** Prices were mostly unchanged this week and a car of No. 1 shearlings sold steady at 2.25. Inquiry was evidenced for No. 2's and No. 3's, but no activity was experienced. The No. 2's were pegged at 1.50@1.60 and the No. 3's at 1.00@1.10. Fall clips were quoted in a range of 2.75@3.00 and a mixed car of No. 1 shearlings and fall clips brought 2.25 and 2.75, respectively. The pickled skin market maintained a strong position with sales at 14.00 reported.

## CHICAGO HIDE QUOTATIONS

	PACKER HIDES		Cor. Week
	Week ended	Previous	
	Dec. 23	Week	1951
Nat. steers...	16 @ 19 1/2	16 1/2 @ 19 1/2	19 @ 20 1/2
Hvy. Texas			
strs. ....	14 1/2	14 1/2	17 1/2
Hvy. butt.			
brand'd strs.	14 1/2	14 1/2	17 1/2
Hvy. Col. strs.	12 1/2	13	16 1/2
Ex. light Tex.			
strs. ....	18 @ 18 1/2	18 1/2	28 1/2
Brand'd cows...	15 @ 15 1/2	15 @ 15 1/2	20 1/2
Hvy. nat. cows	16	16 1/2	20 1/2 @ 21
Lt. nat. cows	18	18 1/2	24 1/2 @ 25
Nat. bulls	11	11	15 1/2
Brand'd bulls	10	10	14 1/2
Calfskins, Nor.			
10/15	47 1/2 @ 50	47 1/2 @ 50	38 @ 39 1/2
10/down	45	45	
Kips, Nor.			
nat. 15/25	37 @ 40	37 @ 40	35
Kips, Nor. branded	32 @ 35	32 @ 35	32 1/2

## SMALL PACKER HIDES

<b>STEERS AND COWS:</b>			
60 lbs. and over...	14 1/2 @ 15 1/2	14 1/2 @ 15 1/2	....
50 lbs.	15 1/2 @ 16 1/2	15 1/2 @ 16 1/2	....

## SMALL PACKER SKINS

<b>Calfskins, under</b>			
15 lbs.	35 @ 37 1/2	37 @ 40 1/2	30
Kips, 15/30	30	25 @ 27	
Slunks, reg.	1.50 @ 1.65	1.50 @ 1.65	1.00
Slunks, hairless	50n	50n	40n

## SHEEPSKINS

Pkr. shearlings,	2.25	2.25	3.00
No. 1	30 @ 31 1/2	30 @ 31 1/2	35 @ 38
Dry Pelts	8.00 @ 8.50	8.00 @ 8.50	7.50 @ 8.00
Horsehides, untrmd.	8.00 @ 8.50	8.00 @ 8.50	7.50 @ 8.00

## N.Y. HIDE FUTURES

### FRIDAY, DEC. 19, 1952

	Open	High	Low	Close
Jan.	18.20b	18.60	18.48	18.60
Apr.	15.98	16.05	15.98	16.05
July	15.50b	....	....	15.90b-75a
Oct.	15.20b	....	....	15.35b-43a
Jan., '54	14.90b	....	....	15.05b-22a
Apr., '54	14.85b	....	....	14.85b-15.00a

Sales: 24 lots.

### MONDAY, DEC. 22, 1952

Jan.	18.46	18.85	18.46	18.80
Apr.	16.05b	16.15	16.05	16.14 - 15
July	15.60b	15.75	15.75	15.72b-77a
Oct.	15.35b	15.50	15.50	15.45b-50a
Jan., '54	15.05b	....	....	15.10b-30a
Apr., '54	14.85b	....	....	14.95b-15.10a

Sales: 42 lots.

### TUESDAY, DEC. 23, 1952

Jan.	18.65	18.75	18.50	18.50
Apr.	16.05b	....	....	15.96b-16.00a
July	15.60	15.65	15.60	15.50b-60a
Oct.	15.40	15.30	15.20	15.24b-30a
Jan., '54	15.10	....	....	15.00b-10a
Apr., '54	14.95	....	....	14.75b-90a

Sales: 16 lots.

### WEDNESDAY, DEC. 24, 1952

Jan.	18.35b	18.50	18.50	18.50
Apr.	15.85b	15.90	15.75	15.80
July	15.35b	15.47	15.47	15.35b-75
Oct.	15.05b	15.05	15.05	15.05
Jan., '54	14.85b	....	....	14.80 90a
Apr., '54	14.60b	....	....	14.55b-70a

Sales: 14 lots.

### THURSDAY, DEC. 25, 1952

CHRISTMAS DAY  
(Legal Holiday)  
No trading

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## PHILADELPHIA FRESH MEATS

(Monday, Dec. 22)  
WESTERN DRESSED

<b>BEEF (STEER):</b>	
Prime, 600-800	\$54.00@56.50
Choice, 600-800	49.25@52.50
Choice, 800-900	48.00@50.50
Good, 500-700	38.50@42.50
Commercial	33.00@36.00

<b>COW:</b>	
Commercial, all wts.	27.00@32.00
Utility, all wts.	26.00@28.00

<b>VEAL (SKIN-OFF):</b>	
Prime, 80-110	None
Prime, 110-150	None
Choice, 50-80	None
Choice, 80-110	50.00@54.00
Choice, 110-150	48.00@53.00
Good, 50-80	36.00@40.00
Good, 80-110	40.00@44.00
Good, 110-150	38.00@43.00
Commercial, all wts.	28.00@34.00
Utility, all wts.	22.00@26.00

<b>CALF (SKIN-OFF):</b>	
Prime, 200/down	None
Choice, 200/down	None
Good, 200/down	None
Commercial, all wts.	None

<b>SPRING LAMB:</b>	
Prime, 50/down	45.00@46.00
Prime, 50/60	42.00@45.00
Choice, 50/down	44.00@46.00
Good, all wts.	40.00@43.00

<b>PORK CUTS—CHOICE LOINS:</b>	
(Bladeless included) 12/down	39.00@41.00
(Bladeless included) 16-20	38.00@39.00
(Bladeless included) 16-20	36.00@37.00
BUTTS, BOSTON STYLE, 4-8	37.00@40.00
SPARERIBS, 3 lbs. down	37.00@39.00

### LOCAL DRESSED

<b>STEER BEEF CUTS:</b>	
	Prime Choice
Hindquarters	\$55.00@67.00 \$57.00@62.00
R'd, no flank	61.00@63.00 59.00@62.00
Hip r'd, with flank	59.00@61.00 56.00@58.00
Full loin, tr.	88.00@92.00 80.00@85.00
Short loin, tr.	116.00@120.00 85.00@95.00
Sirloin, B-bone in.	None quoted None quoted
Flank	15.00@17.00 15.00@17.00
Rib	70.00@72.00 60.00@65.00
Arm chuck	46.00@48.00 42.00@45.00
Cr. cut chuck	45.00@47.00 41.00@46.00
Brisket	39.00@42.00 39.00@42.00

## MEAT AND LARD PRODUCTION IN U. S. BY MONTHS

Monthly meat and lard production in million pounds in the United States for 1952 is shown in the following table, with ten-month totals compared with the year before:

Month	Beef	Veal	Pork <sup>1</sup>	Lamb & Total	
				Mutton	Meat <sup>2</sup> Lard <sup>2</sup>
Jan. ....	811	75	1,130	54	2,070 287
Feb. ....	721	66	945	52	1,784 255
Mar. ....	685	70	925	51	1,732 248
Apr. ....	708	72	839	50	1,664 225
May ....	742	77	736	49	1,604 195
June ....	699	83	727	46	1,555 185
July ....	786	94	654	43	1,577 168
Aug. ....	795	101	637	49	1,582 155
Sept. ....	841	111	721	59	1,732 166
Oct. ....	933	128	894	68	2,023 208
Jan.-Oct., 1952	7,716	877	8,200	521	17,323 2,092
Jan.-Oct., 1951	7,082	813	8,000	420	16,405 2,032

<sup>1</sup>Excludes lard and rendered pork fat. <sup>2</sup>Includes rendered pork fat.

### Champ Steer Dressed Record 68%

Highest dressing percentage on record for a grand champion steer at the International was made by this year's winner, Ohio's Leader 2d, roan Short-horn which won the title. Slaughtered on December 10, the animal dressed out 68.09 per cent of live weight.

Weighing 1,100 lbs. alive, the steer yielded a carcass weighing 749 lbs. A check made by the American Short-horn Breeders' Association of records dating back 23 years, found none that beat the yield of the 1952 champion steer. It graded prime.

# WEEK'S CLOSING MARKETS

## WEDNESDAY'S CLOSINGS Provisions

The live hog top at Chicago was \$19.00; average, \$17.60. Provision prices were quoted at follows: Under 12 pork loins, 39½@40; 10/14 green skinned hams, 48½@50; Boston butts, 35; 16/down pork shoulders, 29 nominal; 3/down spareribs, 34¼; 8/12 fat backs, 7@7½; regular pork trimmings, 17 nominal; 18/20 DS bellies, 20 nominal; 4/6 green picnics, 29; 8/up green picnics, 26½.

P.S. loose lard was quoted at 8.12½ nominal and P.S. lard in tierces at 8.25 nominal.

### Cottonseed Oil

Closing cottonseed oil prices in New York were quoted as follows: Jan. 16.88B Mar. 16.89-87; May 16.71; July 16.62; Sept. 16.17B-18A; Oct. 15.89B-98A; and Dec. 15.75n; Sales: 140 lots.

There is one chance out of 12 that a heifer twin of a bull calf will develop to be a normal breeding cow. This can easily be determined by a blood test. If similar, the heifer will be sterile, but the bull is rarely affected.—Michigan State College.

## November Kill By Regions

United States federally inspected slaughter by regions from data furnished by the Bureau of Animal Industry for November 1952 with comparisons:

Region	(Thousand head)		Sheep & Hogs	
	Cattle	Calves	Lambs	
N. Atlantic States	87	77	482	199
S. Atlantic States	31	22	176	...
N. C. States—Eastern	232	148	1,411	142
N. C. States—N. Western	306	82	2,479	355
N. C. States—S. Western	140	45	580	89
S. Central States	153	100	325	75
Mountain States	60	7	92	69
Pacific States	143	30	227	139

Total .....1,151 510 5,772 1,069  
October, 1952 .....1,390 602 5,492 1,427  
November, 1951 .....1,122 457 6,531 922

Other animals slaughtered under Federal inspection, number of head: Nov. 1952: horses 28,970, goats 1,323; Nov. 1951: horses 33,843, goats 3,709.

## CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended December 20, 1952, were 3,932,000 lbs.; previous week, 5,065,000 lbs.; same week 1951, 2,498,000 lbs.; 1952, to date 236,962,000 lbs.; same period 1951, 243,128,000 lbs.

Shipments for the week ended December 20, 1952, totaled 4,367,000 lbs.; previous week 4,643,000 lbs.; corresponding week, 1951, 2,293,000 lbs.; this year to date, 201,766,000 lbs.; corresponding week, 1951 188,444,000 lbs.

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# LIVESTOCK MARKETS

Weekly Review

## LIVESTOCK AT 66 MARKETS

A summary of receipts and disposition of livestock at 66 public markets during October, 1952 and 1951, was given by the United States Department of Agriculture as shown in the table below:

CATTLE (EXCLUDING CALVES)				
	Total receipts	Local slaughter	Total shipments	
October, 1952....	2,399,277	907,378	1,474,000	
October, 1951....	2,248,208	742,959	1,454,656	
Jan.-Oct., 1952....	15,451,828	7,284,602	7,944,663	
Jan.-Oct., 1951....	14,184,967	6,453,595	7,494,920	
5-yr. av. (Oct. 1947-51).....	2,247,087	884,548	1,314,690	
CALVES				
October, 1952....	701,315	328,720	353,730	
October, 1951....	690,051	300,438	400,442	
Jan.-Oct., 1952....	3,831,553	1,910,914	1,809,063	
Jan.-Oct., 1951....	3,956,939	1,915,614	1,934,648	
5-yr. av. (Oct. 1947-51).....	735,020	339,319	377,011	
HOGS				
October, 1952....	3,099,204	2,110,888	973,401	
October, 1951....	3,460,266	2,288,083	1,146,852	
Jan.-Oct., 1952....	30,457,969	20,653,369	10,237,620	
Jan.-Oct., 1951....	30,449,897	20,224,886	10,067,403	
5-yr. av. (Oct. 1947-51).....	2,828,447	1,932,575	882,056	
SHEEP AND LAMBS				
October, 1952....	2,228,429	761,122	1,486,346	
October, 1951....	2,152,462	678,575	1,483,606	
Jan.-Oct., 1952....	13,215,659	5,552,614	7,646,961	
Jan.-Oct., 1951....	11,615,011	4,560,553	7,007,817	
5-yr. av. (Oct. 1947-51).....	2,275,787	823,031	1,473,231	

## Trucks Haul 75.8% Of Livestock in 1951

About 75 per cent of all livestock receipts at public stock yards last year were hauled by truck, the Automobile Manufacturers Association has disclosed. This was a slight increase over the previous year's 75.1 per cent.

Of the 17,016,000 cattle received, 75.4 per cent moved by truck, or slightly less than the 75.8 per cent of the 17,917,000 the year before. Eighty per cent of the 30,722,000 hogs were hauled to market by truck compared with 79.2 per cent of the 35,325,000 in 1950.

Percentage of trucked calf receipts rose to 79.1 from 77.8 the year before, while total receipts fell to 4,722,000 from 5,225,000 in 1950. Of the 13,718,000 sheep and lambs, 45.0 per cent arrived by truck compared with 44.2 per cent of the 15,435,000 total of the previous year.

## October Livestock Cost Packers Less Than in 1951

Packers operating under federal inspection during October bought all classes of livestock at prices substantially lower than those paid in the corresponding month of 1951.

Average cost of cattle in October at \$22.17 was 80 per cent of 1951; calves at \$20.34 were 67 per cent under 1951; hogs at \$18.76 had 92 per cent of last year's value, and sheep and lambs averaging \$19.58 cost 24 per cent less than in the preceding year.

The 1,390,122 cattle, 601,561 calves, 5,492,004 hogs and 1,426,510 sheep and lambs slaughtered under federal inspection in October had dressed yields:

	Oct., 1952 Thousand lbs.	Oct., 1951 Thousand lbs.
Beef .....	719,976	581,055
Veal .....	81,514	67,862
Pork (carcass wt.) .....	955,425	971,381
Lamb and mutton .....	61,726	47,490
Total .....	1,818,641	1,667,787
Pork, excl. lard .....	715,279	718,673
Lard prod. ....	175,664	184,705
Rendered pork fat .....	8,591	9,348

## Average live weights in October:

	Oct., 1952	Oct., 1951
All cattle .....	967.8	973.1
Steers .....	1,018.0	1,000.8
Helpers .....	833.8	874.2
Cows .....	955.2	973.1
Calves .....	247.7	245.7
Hogs .....	229.2	230.8
Sheep and lambs .....	93.9	95.5

## Dressed yields composed:

	Oct., 1952	Oct., 1951
Cattle .....	53.7	52.7
Calves .....	54.9	55.5
Hogs .....	76.0	74.6
Sheep and lambs .....	46.4	46.3
Lard per 100 lbs. ....	14.0	14.2
Lard per animal .....	32.0	32.7

## Average dressed weights:

	Oct., 1952	Oct., 1951
Cattle .....	519.7	512.8
Calves .....	136.0	136.4
Hogs .....	174.2	172.3
Sheep and lambs .....	43.6	44.2

## ST. LOUIS HOGS IN NOV.

Hog receipts, weights and range of prices at the National Stock Yards, E. St. Louis, Ill., were reported by H. L. Sparks & Co., as follows:

	November 1952	1951
Hogs received .....	203,368	268,749
Highest price .....	\$18.25	\$19.85
Lowest price .....	16.85	18.50
Average price .....	17.16	18.58
Average weight, lbs. ....	225	219

## SALABLE AND DRIVE-IN RECEIPTS AT 66 MARKETS

Total salable and drive-in receipts of livestock by classes during October 1952, and 1951 at the 66 public markets.

TOTAL SALABLE RECEIPTS*		
	1952 October	1951 October
Cattle .....	1,946,417	1,817,446
Calves .....	553,981	520,401
Hogs .....	2,267,813	2,407,123
Sheep .....	1,247,591	1,055,946

TOTAL DRIVEN-IN RECEIPTS		
	1952 October	1951 October
Cattle .....	1,619,655	1,539,092
Calves .....	504,081	481,675
Hogs .....	2,557,036	2,772,942
Sheep .....	952,638	878,000

\*Does not include through shipments and direct shipments to packers when such shipments pass through the stockyards.


Drive-in receipts at 66 public markets constituted the following percentages of total October receipts, which include through shipments and direct shipments to packers when such shipments pass through the stockyards: Cattle, 67.5; calves, 71.9; hogs, 82.5, and sheep, 42.7. Percentages in 1951 were 68.5, 70.8, 80.1 and 40.8.

## Crossed Hogs Feed Better Than Purebreds, Says ASAP

Crosses of Landrace hogs with Durocs, Poland Chinas and Hampshires respond better than these four purebred stocks to both full and equalized feeding, according to the American Society of Animal Production. This was disclosed in reports on a study of crossbreeding effects on growth, digestion, feed utilization and carcass quality made by the University of Missouri.

When the crossbreds were fed at the same rate as the purebreds, they gained 12 per cent faster and required less feed per 100 lbs. gain, reaching market weight two weeks earlier. Under equalized feeding, the crosses produced leaner and more desirable carcasses than the purebreds. In these trials continuous antibiotic feeding influenced none of the characters studied.

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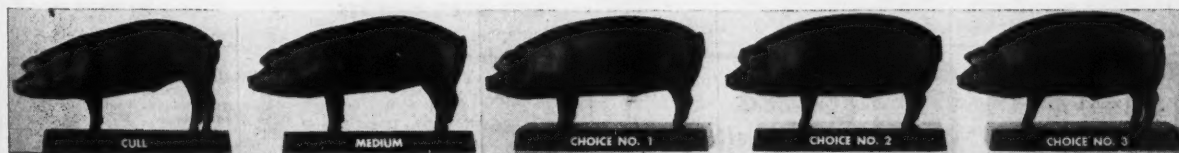
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## 35

## MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U.S.D.A., Production & Marketing Administration)

STEER AND HEIFER: Carcasses		BEEF CURED:	
Week ending Dec. 20, 1952.	12,272	Week ending Dec. 20, 1952.	7,700
Week previous	8,964	Week previous	32,748
Same week year ago	8,964	Same week year ago	32,748
COW:		PORK CURED AND SMOKED:	
Week ending Dec. 20, 1952.	1,206	Week ending Dec. 20, 1952.	452,181
Week previous	2,163	Week previous	462,608
Same week year ago	2,163	Same week year ago	462,608
BULL:		LARD AND PORK FATS:	
Week ending Dec. 20, 1952.	694	Week ending Dec. 20, 1952.	126,494
Week previous	891	Week previous	35,764
Same week year ago	891	Same week year ago	35,764
VEAL:		LOCAL SLAUGHTER	
Week ending Dec. 20, 1952.	12,006	CATTLE:	
Week previous	12,811	Week ending Dec. 20, 1952.	8,195
Same week year ago	12,811	Week previous	6,450
Same week year ago	12,811	Same week year ago	6,450
LAMB:		CALVES:	
Week ending Dec. 20, 1952.	39,490	Week ending Dec. 20, 1952.	8,283
Week previous	21,856	Week previous	3,783
Same week year ago	21,856	Same week year ago	3,783
MUTTON:		HOGS:	
Week ending Dec. 20, 1952.	3,167	Week ending Dec. 20, 1952.	61,898
Week previous	1,109	Week previous	59,234
Same week year ago	1,109	Same week year ago	59,234
HOG AND PIG:		SHEEP:	
Week ending Dec. 20, 1952.	9,515	Week ending Dec. 20, 1952.	46,728
Week previous	10,932	Week previous	31,191
Same week year ago	10,932	Same week year ago	31,191
PORK CUTS:		COUNTRY DRESSED MEATS	
Week ending Dec. 20, 1952.	1,876,261	VEAL:	
Week previous	2,186,000	Week ending Dec. 20, 1952.	5,105
Same week year ago	2,186,000	Week previous	5,729
Same week year ago	2,186,000	Same week year ago	5,729
BEEF CUTS:		HOG:	
Week ending Dec. 20, 1952.	80,865	Week ending Dec. 20, 1952.	485
Week previous	12,732	Week previous	301
Same week year ago	12,732	Same week year ago	301
VEAL AND CALF CUTS:		LAMB AND MUTTON:	
Week ending Dec. 20, 1952.	2,692	Week ending Dec. 20, 1952.	69
Week previous	6,502	Week previous	140
Same week year ago	6,502	Same week year ago	140
LAMB AND MUTTON CUTS:			
Week ending Dec. 20, 1952.	1,100		
Week previous	3,213		
Same week year ago	3,213		

## STOCKER AND FEEDER CATTLE AND SHEEP

Stocker and feeder cattle and sheep received in several Corn Belt States during November 1952, with comparisons, reported by USDA:

### CATTLE AND CALVES

	Public Stock Yards		Direct November		Total November		Cumulative Total July-Nov. Incl.	
	1952	1951	1952	1951	1952	1951	1952	1951
Ohio	11,389	7,734	3,825	2,068	15,214	9,802	85,632	50,667
Ind.	20,541	13,709	8,834	7,423	29,375	21,132	148,382	100,600
Ill.	80,487	44,510	87,477	77,851	167,964	122,361	661,784	560,997
Mich.	7,301	3,303	1,106	2,313	8,407	5,616	49,694	45,183
Wis.	5,839	4,370	893	3,724	6,732	8,994	37,430	25,123
Minn.	25,573	19,255	31,899	15,151	57,472	34,390	230,193	178,664
Iowa	164,455	106,487	90,662	64,504	255,117	160,991	1,205,669	850,469
S. Dak.	17,486	12,731	6,939	6,479	24,425	19,210	83,301	80,350
Nebr.	80,439	67,773	46,227	29,900	126,666	97,673	422,251	413,497
Total 9 States	413,510	279,876	277,862	199,393	691,372	479,269	2,924,336	2,421,550

### SHEEP AND LAMBS

	1952	1951	1952	1951	1952	1951	1952	1951
Ohio	853	1,085	199	1,553	1,052	2,638	71,614	54,700
Ind.	1,868	4,163	1,675	326	3,543	4,489	110,461	108,582
Ill.	7,335	6,028	7,381	5,820	14,716	11,948	395,352	333,592
Mich.	2,561	3,424	1,079	1,588	3,640	5,012	31,140	32,004
Wis.	2,223	2,326	400	1,398	2,623	3,724	52,309	73,632
Minn.	24,938	32,099	8,232	2,451	33,170	34,550	261,066	237,432
Iowa	25,890	38,059	67,668	26,829	93,548	64,888	643,684	807,963
S. Dak.	11,095	8,273	4,652	8,788	15,747	17,061	132,040	172,330
Nebr.	62,215	95,638	104,974	81,782	167,189	177,420	719,005	638,962
Total 9 States	138,968	191,005	196,200	130,535	335,228	321,630	2,616,561	2,661,135

Data in this report are obtained from offices of State Veterinarians. Under "Public Stockyards" are included stockers and feeders which were bought at stockyards markets. Under "Direct" are included stockers and feeders coming from points other than public stockyards, some of which are inspected at public stockyards while stopping for feed, water, and rest en route.

## SOUTHEASTERN RECEIPTS

Receipts of livestock at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville and Tifton, Georgia; Dothan, Alabama; and Jacksonville, Florida, during the week ended Dec. 19:

Week ending Dec. 19	1,542	775	13,513
Week previous (five days)	2,394	1,355	16,946
Corresponding week last year	1,541	618	23,831

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HOG and BEEF CASING: All around foreman or working foreman desires position. Willing to go anywhere. Available Jan. 1st. W-499, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

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PACKINGHOUSE SALES EXECUTIVE: Many years experience, retiring, desires connection with producer of canned meats. Especially interested in 12 oz. and 6 oz. luncheon meat; also vienna sausage, potted meats. Louisiana, Arkansas, Texas, Oklahoma. Well acquainted in this territory. Commission basis only. W-505, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

QUALIFIED MAN: Versed in all phases of merchandising. 34 years' experience specializing hotel supply business. Complete knowledge of selling, buying, buying percentages, administrative, government controls. Will relocate. W-515, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WORKING FOREMAN: 26 years' experience in rendering plant. Desires position in Southern California. Good references. W-516, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

### POSITION WANTED

SUPERINTENDENT: 40 years old, 20 years practical experience in all phases of meat packinghouse management. Available after Jan. 1st. W-513, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

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WANTED: Filter Presses, Expellers, Kettles, Grinders & Pulverizers, Screens, Cookers, Rendering Presses. EW-34, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, N.Y.

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Adjoining one of the largest union stock yards in the intermountain area. Conducts general packinghouse operations. Products have excellent acceptance and reputation. Excellent quotas. Partners want to retire. 100 H.P. boiler, 6 coolers. Beef cooler holds 200 cattle. Sales 1 1/2 million in 1951.

FS-494, THE NATIONAL PROVISIONER, Chicago 10, Ill.

### MODERN PACKING PLANT

Located in northern Indiana—meat processing, wholesale and retail within a radius of 50 miles from plant. Modern chill rooms 12x65, 12x25, 12x20. Walk-in box 9x15. Kill room fully equipped, scalding vat, hair remover, overhead scales, motor rooms, compressor, cattle sheds, box stalls, 15 acres land, modern apartment, 1/2 mile from city limits, fully equipped with the very best, doing \$300,000 gross. Approx. price \$60,000. Terms can be arranged. Must be seen to be appreciated. For further details and appt. to inspect, contact

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251 S. 6th St. Plymouth, Ind.

## BUSINESS OPPORTUNITIES

### SOLUBLE SEASONINGS

Reputable manufacturer outside the United States wishes to contact firm willing to make available technical experience in formulating soluble seasonings under some mutually satisfactory arrangement.

W-510, THE NATIONAL PROVISIONER, Chicago 10, Ill.

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For regulation dark blue wool freezer frocks manufactured with inside lining.

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BERTH. LEVI & CO. INC.

3944 S. Hamilton Ave. Chicago 9, Ill.

### OFFICE MANAGER

Independent packer, Chicago, wants man capable of taking full charge of office. Experience with slaughtering and punch card machines helpful but not essential. Must have good accounting background. Salary open. Write fully, giving experience, age, references. We will not contact your present employer without your permission. This is an opportunity for the right man. W-506, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

### PROVISIONS MANAGER

Excellent opportunity for a man with 5 years' experience, to go with progressive independent packer located in central U.S. Must know movement of smoked meats, fresh pork and offal. Prefer 2 years' college education. All replies treated confidentially. W-512, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

### INDUSTRIAL ENGINEER

Unusually good opening for an industrial engineer with 2 years' experience to join a good independent packer in the midwest. Must know how to set up standards. All replies treated confidentially. W-511, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

OFFICE MANAGER: Medium sized meat packer has opening for an experienced office manager and accountant. Must have knowledge of packinghouse operations, costs, etc., as well as sales. State age, experience in detail and other pertinent information. P.O. Box 630, Wheeling, W. Va.

WORKING SAUSAGE FOREMAN: Able to assume supervisory responsibilities for medium size plant in middle west. State packinghouse experience, salary expected and when available. W-496, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PLANT SUPERINTENDENT: For dog food manufacturing plant. Reference and past experience required. Must know closing machine and cooking. W-507, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

CASING FOREMAN: Must have had sufficient experience to be able to assume full responsibility for the proper operation of this department. Reply giving experience, age and references. THE OHIO PROVISION COMPANY, 6101 Walworth Ave., Cleveland 2, Ohio.

WANTED: GRADUATE in food technology, or one who majored in organic chemistry for all around laboratory work and quality control in food field. Reply giving past experience in detail. W-482, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALESMAN: (Commission) To sell full line of machinery equipment and supplies for slaughterers, packers and locker plants. Write the C. SCHMIDT CO., 1712 John Street, Cincinnati 14, Ohio.

SAUSAGE MAKER: Active, sober. Quality merchandise. We slaughter. LATE PACKING CO., Thurmont, Maryland.

WANTED: WORKING HOG CASING FOREMAN. SUGARDALE PROVISION COMPANY, CANTON, OHIO.

SAUSAGE MAKER: Experienced in full line. Must be able to handle formulas and figure costs. Upper New York state. W-514, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, New York.

CURING AND SMOKED MEATS FOREMAN. Must be experienced. Ohio location. W-517, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

# BARLIANT'S WEEKLY SPECIALS

Write for Our Bulletins—Issued Regularly.

## Sausage and Smokehouse

- 5419-GRINDER: Buffalo 256-B, 7 1/2 HP. motor \$ 650.00
- 5418-GRINDER: (2) Cleveland Kleen-Kut, type K7E, less motor .....ea. 650.00
- 5414-GRINDER: Boss #161, 20 HP. motor late 825.00
- 5414-GRINDER: Hobart, 1 1/2 HP. motor, late style ..... 200.00
- 5523-MIXER: Boss, 7502 cap., completely reconditioned & guaranteed, new parts thru-out, less motor ..... 850.00
- 5294-MIXER: Anco, 10002 cap., hand wheel tilt, 10 HP. motor ..... 850.00
- 5395-MIXER: Buffalo 22, 4002 cap., 3 HP. motor ..... 525.00
- 5213-MIXER: Buffalo, 4002 cap., 3 HP. motor, chain drive ..... 480.00
- 4310-VACUUM SAUSAGE MIXER: 10002 cap., jacketed, Globe type J7957, ser. #2984, with 10 HP. motor ..... 1200.00
- 4835-KUTMIXER: 3002 cap., mdl. C-3, requires 25 HP. motor, complete, less motor ..... 425.00
- 5397-SILENT CUTTER: Buffalo #13-B, 20 HP. motor ..... 750.00
- 5242-SILENT CUTTER: Boss, 32" bowl, V-belt pulley, less motor ..... 925.00
- 5324-SILENT CUTTER: Buffalo, 2502 cap., 25 HP. motor ..... 350.00
- 2948-SILENT CUTTER & GRINDER: Hobart comb., 2 HP. motor ..... 2250.00
- 4191-SILENT CUTTER: Buffalo #70-B, 8002 cap. center dump, less motor ..... 825.00
- 5362-SILENT CUTTER: Buffalo #50, 2502 cap., self-emptying, 25 HP. motor ..... 550.00
- 3215-SKINNER: Townsend, model #27, 1 HP. motor, like new, excellent cond. .... 325.00
- 5402-PARTY MAKER: Hollymatic, model #5, very good condition ..... 750.00
- 5519-SLICERS: (4) U.S. Slicing Machines, model #150-C, reconditioned, like new, ea. 48
- 5279-SMOKE STICKS: New, Aluminum, 3/4"x18", 3/4"x32" .....ea. 1.00
- 3351-FROZEN MEAT SLICER: Keebler, model #95-A, guillotine type, less motor ..... 1300.00
- 5392-WIRE MOLDS: New, tinmed square shape, 3 1/2"x3 1/2"x12" long ..... 1.00
- 5443-FAMCO LINER: Allen Gauge & Tool Co., complete with chain for links, approx. 4" to 1 1/4" long, good operating cond. .... 1750.00

## Rendering

- 5537-COOKERS: (3) Anco, 5'x12", 30 HP. motor, starters, forward & reverse panel, new in 1949, used very little. Bids requested
- 5538-HASHER-WASHER: Anco 65, cyl. 30" x 14", with 15 HP. motor, starter, push button switch, new in 1949. Bids requested
- 5539-HOG: #13 CD, Mitts & Merrill, with 50 HP. motor and starter ..... Bids requested
- 5272-COOKER: Jourdan 4'x10", with 25 HP. motor ..... \$4000.00
- 5289-COOKER: French Oil, 4'x9", with 15 HP. motor, new 1947, used only on land, 2950.00
- 5427-HYDRAULIC PRESS: French Oil, 450 ton cap. .... 2000.00
- 5080-HYDRAULIC PRESS: 300 ton, 4 post press, 8x12 hydraulic pump & Fisher governors, pipe & fittings included ..... 1600.00
- 5290-HYDRAULIC PRESS: French Oil, 150 ton cap., new in 1947, used only on land, 1550.00
- 4142-EXPELLERS: (2)  
1-Anderson #1, steam heated feed hopper, 30 HP. motor, complete with 15 HP. motor and V-belt drive ..... 5950.00
- 5062-CRUSHER: Stedman, with new 30 HP. G.E. motor, new set teeth, 28"x17" spout opening ..... 1650.00
- 5257-HOG: Diamond, 15"x18" x three, new bearing, new shaft, 4 yrs. old, excellent cond. .... 1600.00
- 5295-HOG: Diamond, New—Never Used, opening 8"x8", rated cap. 2 tons per hr., requires 10 HP. motor, less motor ..... 1450.00
- 5024-CRUSHER: Rujak Rotary #14, new—never used, less motor ..... 1500.00
- 5513-DISINTEGRATOR: Reitz R-D 18-D, 75 HP. motor, excellent condition ..... 3150.00
- 3357-BLOW TANK: Boss, 40002 cap., complete with fittings ..... 775.00
- 5254-CRACKLING PANS: (2) 5'x6" square, fine and coarse screens, with coils underneath .....ea. 275.00

## Kill Floor

- 4827-HOG HOIST: Boss vertical, 3 HP. motor ..... \$ 800.00
- 5212-DEHAIRER: Rujak, 7 1/2 HP. motor with scalding tank and catwalk, new in 1945, used very little ..... 1025.00
- 4921-HOG DEHAIRER: Baby Boss ..... 700.00
- 4341-BEEF HOIST: Shepard-Niles, form #R, 20002 cap., excellent condition ..... 235.00
- 3581-CARCASS DROPPERS: (2) similar to St. John #765—New .....ea. 375.00
- 4970-HOG UNSHACKLER: Globe #12121, 1/2 HP. motor ..... % of list price

All Items Subject to Confirmation and Prior Sale.


## DISPLAY ROOMS and OFFICES

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# ENGINEERING RESEARCH NEWS NORTH CAROLINA STATE COLLEGE

RALEIGH, N. C., JANUARY, 1952

Number 2

Volume 2



**TEST SET-UP** of air-cooled refrigerating unit under simulated operating conditions in a delivery truck. Professor C. A. McKeeman is shown recording suction pressure readings from the calorimeter.

## Testing of Recent Designs For Refrigerating Units

A research project designed to improve the performance and reduce the bulk of standard refrigeration unit installation in refrigerated truck bodies, has been undertaken for Hackney Brothers Body Company of Wilson, North Carolina.

The research, under the direction of Professor C. A. McKeeman, has a dual purpose in view, as a part of the service program of the School of Engineering at North Carolina State College.

First, Professor McKeeman is attempting to determine the effect of the truck enclosure on the operating characteristics of a conventional air-cooled refrigerating unit. Because the enclosure restricts the air flow through the unit, it has been found that normal capacities are reduced.

Secondly, Professor McKeeman is conducting a series of tests on another type of unit, in which Hackney Brothers changed the conventional design by introducing a more compact and efficient design.

## New, Experimental Heat Exchanger Designed

A special experimental heat exchanger for research purposes has recently been designed by Dr. K. O. Beatty, Jr., Professor of Chemical Engineering, which will readily measure heat transfer rates as low as 12 Btu per hour per square foot.

It is now being used for an analysis of simultaneous heat and mass transfer during the cooling and humidifying of air.

In conventional exchangers, heat transfer is measured by the rise in temperature of the water flowing through the unit.

## Research Furniture In

Can the quality of manufacturing be improved through the use of research on furniture production?

The answer is yes. The answer is yes. The answer is yes.

Not relying entirely on their own equipment,

Hackney frequently submits its engineering developments to full scientific tests by

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as indicated to the left. Only when the tests

show completely satisfactory performance are they

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